



Quick All-American Beef Tacos

with Smokey Aioli Slaw & Corn Salsa

Grab your Meal Kit with this symbol



Sweetcorn



Deluxe Slaw Mix



Smokey Aioli



Tomato



Beef Strips



All-American Spice Blend



Mini Flour Tortillas



Plant-Based Smokey Aioli

Hands-on: 20-30 mins
Ready in: 20-30 mins

Flavoured with our All-American spice blend, you can't beat these beef tacos for a quick and satisfying meal everyone will love. Whip up the fun fillings in four simple steps, build your tacos at the dinner table and dig in!



CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweetcorn	1 tin (125g)	1 tin (300g)
deluxe slaw mix	1 medium bag	1 large bag
smokey aioli	1 packet (50g)	1 packet (100g)
tomato	1	2
white wine vinegar*	1 tsp	2 tsp
beef strips	1 small packet	1 medium packet
All-American spice blend	1 sachet	2 sachets
mini flour tortillas	6	12
plant-based smokey aioli**	1 medium packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2947kJ (704Cal)	684kJ (163Cal)
Protein (g)	43.2g	10g
Fat, total (g)	33g	7.7g
- saturated (g)	5.1g	1.2g
Carbohydrate (g)	54.7g	12.7g
- sugars (g)	12.5g	12.7g
Sodium (mg)	986mg	229mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2905kJ (694Cal)	674kJ (161Cal)
Protein (g)	43.2g	10g
Fat, total (g)	31.5g	7.3g
- saturated (g)	4.6g	1.1g
Carbohydrate (g)	53.7g	12.5g
- sugars (g)	11.4g	12.5g
Sodium (mg)	1048mg	243mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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Cook the corn

- Drain **sweetcorn**.
- Heat a large frying pan over a high heat. Add **sweetcorn** and cook until lightly charred, **4-5 minutes**.
- Transfer to a medium bowl to cool.

TIP: Cover the pan with a lid if the kernels are "popping" out.



Cook the beef & heat the tortillas

- Return frying pan to a high heat a drizzle of **olive oil**. When oil is hot, add **beef strips** and **All-American spice blend**. Cook, tossing, until golden, **2-3 minutes**. Season to taste.
- Microwave **mini flour tortillas** on a plate for **10 second** bursts, until warmed through.

TIP: If your pan is getting crowded, cook the beef in batches for best results!



Get prepped

- While corn is cooking, combine **deluxe slaw mix**, **smokey aioli** and a drizzle of **olive oil** in a medium bowl. Season with **salt** and **pepper**. Set aside.
- Roughly chop **tomato**. To the bowl with the **corn**, add **tomato**, **white wine vinegar** and a drizzle of **olive oil**. Stir to combine. Season to taste.

CUSTOM RECIPE

If you've upgraded to plant-based smokey aioli, add it to the slaw as above.



Serve up

- Fill the middle of each tortilla with a helping of smokey aioli slaw. Top with All-American beef and corn salsa.
- Pour over any extra juices from the pan to serve.

Enjoy!

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