

FRESH & FAST

Chipotle Beef & Corn Tacos with Radish Slaw, Sour Cream & Cheddar Cheese

Box to plate: 15 mins





Nutrition Per Serving: Energy 3597kJ (860Cal) | Protein 47.4g | Fat, total 47.3g - saturated 14.8g | Carbohydrate 54.3g - sugars 13.1g | Sodium1910mg The quantities provided above are averages only.

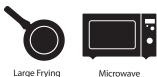


Get ready

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'll need (along with the basics)



Large Frying Pan

From the pantry

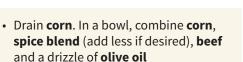


From the cool pouch

	2P	4P
Beef Strips	1 small packet	1 medium packet
Shredded Cabbage Mix	1 medium bag	1 large bag
Garlic Aioli	1 medium pkt	1 large pkt
Light Sour Cream	1 medium pkt	1 large pkt
Shredded Cheddar Cheese	1 medium pkt	1 large pkt
Pickled Jalapeños (optional)	1 medium pkt	1 large pkt

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.



• Heat oil in a frying pan over high heat

1. Sizzle

Mexican Fiesta

Spice Blend

Mild Chipotle

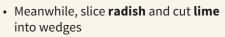
Sauce

Sweetcorn

Beef Strips

- Cook beef and corn in batches, tossing, until browned and cooked through, 1-2 mins
- Remove from heat, return all **beef** and **corn** to pan. Add **chipotle sauce** (add less if desired) and toss to combine

TIP: Cooking the meat in batches over a high heat helps it stay tender.



2. Toss

Lime

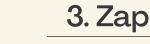
Garlic Aiol

Shredded Cabbage

Mix

- In a bowl, combine radish, cabbage mix, aioli, a squeeze of lime juice and drizzle of olive oil
- Season

Red Radish



Mini Flour

Tortillas



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Light Sour Cream Shredded Cheddar Cheese



Pickled Jalapeños (Optional)

- Microwave tortillas on a plate in 10 second bursts until warmed through
- Top tortillas with slaw, beef, sour cream, cheese and jalapenos (if using)
- Serve with remaining lime







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