



Chipotle Beef & Corn Tacos with Slaw & Jalapeños

FRESH & FAST

Box to plate: 15 mins

KID FRIENDLY

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3576kJ (855Cal) | Protein 47.4g | Fat, total 47.3g - saturated 14.8g | Carbohydrate 54.3g - sugars 13.1g | Sodium 1910mg
The quantities provided above are averages only

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2023 | WK17 | V



Get ready

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your veggies a wash.

You'll need

(along with the basics)



Large Frying Pan

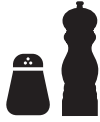


Microwave

From the pantry



Olive Oil



Salt & Pepper

From the cool pouch

	2P	4P
Beef Strips	1 small pkt	1 medium pkt
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.

1. Sizzle



Sweetcorn



Mexican Fiesta Spice Blend



Beef Strips



Mild Chipotle Sauce

2. Toss



Red Radish



Lime



Shredded Cabbage Mix



Garlic Aioli

3. Zap



Mini Flour Tortillas



Light Sour Cream



Shredded Cheddar Cheese



Pickled Jalapeños (Optional)

- Drain **corn**. In a bowl, combine **corn**, **spice blend** (spice blend is hot, add less if desired!), **beef** and a drizzle of **olive oil**
- Heat **oil** in a frying pan over high heat
- Cook **beef** and **corn**, in batches (this helps it stay tender) 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

- Meanwhile, slice **radish** and cut **lime** into wedges
- In a bowl, combine **radish**, **cabbage mix**, **aioli**, a squeeze of **lime juice** and drizzle of **olive oil**
- Season

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



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