



Hoisin Beef Meatball Tacos

with Slaw & Mayonnaise

Grab your Meal Kit with this symbol



Garlic



Baby Spinach Leaves



Slaw Mix



Beef Mince



Southeast Asian Spice Blend



Fine Breadcrumbs



Hoisin Sauce



Mini Flour Tortillas



Mayonnaise



Coriander



Crispy Shallots

 Hands-on: **25-35 mins**
Ready in: **30-40 mins**

We're big fans of these meatballs because we're coating them in a sweet hoisin glaze, teaming them with slaw for crispness and crunch, then wrapping them up in soft tortillas for a meal that's half Mexican, half Asian!

Pantry items

Olive Oil, Rice Wine Vinegar, Egg

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
garlic	2 cloves	4 cloves
baby spinach leaves	1 bag (30g)	1 bag (60g)
rice wine vinegar* (for the dressing)	2 tsp	1 tbs
slaw mix	1 bag (150g)	1 bag (300g)
beef mince	1 small packet	1 medium packet
Southeast Asian spice blend	1 sachet	2 sachets
egg*	1	2
fine breadcrumbs	½ packet	1 packet
hoisin sauce	1 sachet	2 sachets
water*	¼ cup	½ cup
rice wine vinegar* (for the glaze)	2 tsp	1 tbs
mini flour tortillas	6	12
mayonnaise	1 packet (40g)	1 packet (100g)
coriander	1 bag	1 bag
crispy shallots	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3488kJ (833Cal)	812kJ (194Cal)
Protein (g)	43.4g	10.1g
Fat, total (g)	39.4g	9.2g
- saturated (g)	8.1g	1.9g
Carbohydrate (g)	70.5g	16.4g
- sugars (g)	22.9g	5.3g
Sodium (mg)	1558mg	362mg

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.



Get prepped

Finely chop the **garlic**. Roughly chop the **baby spinach**. In a medium bowl, combine the **rice wine vinegar (for the dressing)** and a drizzle of **olive oil**. Season with **salt** and **pepper**. Set aside.



Glaze the meatballs

While the meatballs are cooking, combine the **hoisin sauce, water** and **rice wine vinegar (for the glaze)** in a small bowl. When the meatballs are cooked, add the **hoisin glaze** to the pan. Turn to coat the meatballs and cook until slightly reduced, **1 minute**. Cut the **meatballs** in half.



Make the meatballs

In a medium bowl, combine the **garlic, beef mince, Southeast Asian spice blend, egg** and **fine breadcrumbs** (see ingredients). Season. Using damp hands, shape a heaped spoonful of the beef mixture into a meatball. Place on a plate and repeat with the remaining mixture. You should get 5-6 meatballs per person.



Bring it all together

Microwave the **mini flour tortillas** on a plate for **10 second bursts**, or until warmed through. Add the **baby spinach** and **slaw mix** to the **dressing** and toss to combine.



Cook the meatballs

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **meatballs** until browned and cooked through, **10-12 minutes**.



Serve up

Roughly chop the **coriander**. Bring everything to the table to serve. Spread a little **mayonnaise** over each tortilla, then build your tacos by adding some slaw and hoisin beef meatballs. Spoon over any hoisin glaze left in the pan. Garnish with coriander and **crispy shallots**.

Enjoy!