



Quick Beef & Cheddar Tacos

with Corn-Cucumber Salsa & Creamy Slaw

Grab your Meal Kit with this symbol



Sweetcorn



Slaw Mix



Garlic Aioli



Cucumber



Beef Strips



All-American Spice Blend



Mini Flour Tortillas



Shredded Cheddar Cheese

Recipe Update

The recent flooding on the East Coast of Australia has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

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

You can't beat tacos for an easy, satisfying meal that everyone will love. So here's a new combo to get your tastebuds tingling, with garlicky aioli, spiced beef, slaw and charred corn salsa to top it all off.

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)
slaw mix	1 small bag	1 large bag
garlic aioli	1 packet (50g)	1 packet (100g)
cucumber	1	2
white wine vinegar*	1 tsp	2 tsp
beef strips	1 small packet	1 medium packet
All-American spice blend	1 medium sachet	1 large sachet
mini flour tortillas	6	12
shredded Cheddar cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3274kJ (782Cal)	681kJ (162Cal)
Protein (g)	48.7g	10.1g
Fat, total (g)	40.2g	8.4g
- saturated (g)	10.7g	2.2g
Carbohydrate (g)	51.7g	10.8g
- sugars (g)	12.4g	2.6g
Sodium (mg)	1196mg	249mg

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](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Cook the corn

- Drain **sweetcorn**.
- Heat a large frying pan over a high heat. Cook **corn** kernels until lightly browned, **4-5 minutes**.
- Transfer to a medium bowl to cool.

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

3



Cook the beef & heat the tortillas

- Return frying pan to high heat with a drizzle of **olive oil**. When oil is hot, cook **beef strips** and **All-American spice blend**, tossing, until beef is browned and cooked through, **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!

2



Get prepped

- While corn is cooking, combine **slaw mix**, **garlic aioli** and a drizzle of **olive oil** in a second medium bowl. Season with **salt** and **pepper**. Set aside.
- Roughly chop **cucumber**, then transfer to bowl with the **corn**. Drizzle with **white wine vinegar** and **olive oil**. Stir to combine. Season to taste.

4



Serve up

- Fill each tortilla with a helping of creamy slaw. Top with beef and corn-cucumber salsa.
- Sprinkle with **shredded Cheddar cheese**.
- Pour over any extra juices from pan to serve.

Enjoy!

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