



Korean Beef Tacos

with Speedy Pickled Onion

Grab your Meal Kit with this symbol



Garlic



Beef Strips



Red Onion



Carrot



Cos Lettuce



Long Red Chilli (Optional)



Mini Flour Tortillas



Garlic Aioli



Crispy Shallots

- Hands-on: **20-30 mins**
- Ready in: **30-40 mins**
- Spicy (optional long red chilli)

Mexican Korean fusion? Yeah, that's right, tonight we're getting trendy on you. Don't worry though, after you've tried our easy pickle on this colourful taco, you'll be glad we did.

Pantry items

Olive Oil, Soy Sauce, Honey, Vinegar (White Wine or Rice Wine), Sugar

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

Medium frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	1 clove	2 cloves
soy sauce*	2 tbs	½ cup
honey*	1 tbs	2 tbs
beef strips	1 medium packet	1 large packet
red onion	½	1
vinegar* (white wine or rice wine)	¼ cup	½ cup
water*	¼ cup	½ cup
salt*	1 tsp	2 tsp
sugar*	3 tsp	1½ tbs
carrot	1	2
cos lettuce	½ head	1 head
long red chilli (optional)	1	2
mini flour tortillas	6	12
garlic aioli	1 packet	1 packet
crispy shallots	1 packet	2 packets

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3280kJ (783Cal)	674kJ (161Cal)
Protein (g)	41.1g	8.5g
Fat, total (g)	35.8g	7.4g
- saturated (g)	6.9g	1.4g
Carbohydrate (g)	68.7g	14.1g
- sugars (g)	24.0g	4.9g
Sodium (g)	2430mg	501mg

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. Marinate the beef

Finely chop the **garlic** (or use a garlic press). In a medium bowl, combine the **garlic, soy sauce** and **honey**. Add the **beef strips**, toss to coat and set aside to marinate.

TIP: If you have time, let the beef marinate for at least **15 minutes** to enhance the flavour and increase tenderness.



2. Pickle the onion

While the beef is marinating, thinly slice the **red onion** (see ingredients list). In a small bowl, combine the **vinegar, water, the salt** and **sugar**. Scrunch the onion in your hands, then add to the pickling liquid and stir to coat. Set aside until just before serving.

TIP: If you don't like pickled onion, skip this step and cook the onion in step 4 with the beef.



3. Prep the salad

While the onion is pickling, grate the **carrot** (unpeeled). Shred the **cos lettuce** (see ingredients list). Thinly slice the **long red chilli** (if using). In a second medium bowl, combine the **carrot, lettuce** and **chilli** (if using). Season with a **pinch of salt** and **pepper** and toss to coat. Set aside.



4. Cook the beef

In a medium frying pan, heat a **drizzle of olive oil** over a high heat. When the oil is hot, add **1/2** the **beef strips** and cook, tossing, until browned and cooked through, **1-2 minutes**. Transfer to a plate and repeat with the **remaining beef strips**.

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

TIP: You can cook the sliced red onion with the beef if you prefer.



5. Warm the tortillas

While the beef is cooking, heat the **mini flour tortillas** in a sandwich press, or on a plate in the microwave for **10 second bursts**, until warmed through. Just before serving, drain the pickled **onion**.



6. Serve up

Take everything to the table to serve. Top the tortillas with the salad, Korean beef and quick pickled onion. Add a dollop of **garlic aioli** and sprinkle with the **crispy shallots**.

Enjoy!