



NONNA'S BEEF TACOS

with Caramelised Onion & Creamy Pesto Dressing



Make an Italian inspired taco



Red Onion



Garlic



Cos Lettuce



Tomato



Balsamic Glaze



Beef Strips



Italian Herbs



Mini Flour Tortillas



Creamy Pesto Dressing



Hands-on: 20 mins

Ready in: 25 mins

OK, we may be getting a little cheeky with this one, but we know Nonna is all about bringing people around the table to enjoy a meal of wonderful flavours. So when tender herby beef strips, creamy pesto and caramelised onion come together in DIY tacos, we think Nonna would approve.

Pantry Staples: Olive Oil

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:
• **medium frying pan** • **large frying pan**



1 GET PREPPED

Thinly slice the **red onion**. Finely chop the **garlic** (or use a garlic press). Shred the **cos lettuce**. Finely chop the **tomato**.



2 CARAMELISE THE ONION

In a medium frying pan, heat a **good drizzle** of **olive oil** over a medium-high heat. Add the **onion** and cook, stirring, until softened, **5-6 minutes**. Add the **balsamic glaze** and simmer until dark and slightly sticky, **3-5 minutes**. Season with **salt** and **pepper** and remove from the heat.



3 ADD FLAVOUR TO THE BEEF

While the onion is cooking, combine the **garlic**, **beef strips** and **Italian herbs** in a large bowl. **Drizzle** with **olive oil** and season with the **salt** and a **pinch** of **pepper**. Mix well.



4 COOK THE BEEF

In a large 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 until browned and cooked through, **1-2 minutes**. Transfer to a medium bowl and repeat with **remaining beef**. **TIP:** *Cooking the beef strips in batches on a high heat prevents the meat from stewing and ensures a tender result.*



5 HEAT THE TORTILLAS

Heat the **mini flour tortillas** in a sandwich press, or on a plate in the microwave for **10 second bursts**, until warmed through.



6 SERVE UP

Take everything to the table. Build your tacos by spreading a layer of the **creamy pesto dressing** over a tortilla. Top with the cos lettuce, tomato, Italian beef and the caramelised onion.

ENJOY!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
red onion	2
garlic	2 cloves
cos lettuce	1 head
tomato	2
balsamic glaze	2 packets
beef strips	2 packets
Italian herbs	2 sachets
salt*	½ tsp
mini flour tortillas	12
creamy pesto dressing	1 packet (100g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2920kJ (698Cal)	564kJ (135Cal)
Protein (g)	42.3g	8.2g
Fat, total (g)	31.1g	6.0g
- saturated (g)	5.4g	1.0g
Carbohydrate (g)	58.4g	11.3g
- sugars (g)	14.9g	2.9g
Sodium (g)	798mg	154mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589
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