

Nonna's Beef Tacos

with Caramelised Onion & Creamy Pesto

Grab your Meal Kit
with this symbol



Onion



Garlic



Cos Lettuce



Cherry/ Snacking
Tomatoes



Creamy Pesto
Dressing



Beef Strips



Garlic & Herb
Seasoning



Mini Flour
Tortillas

 Hands-on: **20-30 mins**
Ready in: **25-35 mins**

Okay, we might have been a bit cheeky with the recipe title, but we know Nonna is all about bringing people around the table to enjoy a good meal. So when tender herby beef strips, creamy pesto and caramelised onion come together in DIY tacos, we think Nonna would approve.

Pantry items

Olive Oil, Balsamic Vinegar, Brown 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

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
onion	1	2
garlic	1 clove	2 cloves
cos lettuce	½ head	1 head
cherry/snacking tomatoes	1 punnet	2 punnets
creamy pesto dressing	1 packet (50g)	1 packet (100g)
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	1 tsp	2 tsp
beef strips	1 medium packet	1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
mini flour tortillas	6	12

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3028kJ (724Cal)	614kJ (147Cal)
Protein (g)	45.3g	9.2g
Fat, total (g)	33.8g	6.9g
- saturated (g)	5.6g	1.1g
Carbohydrate (g)	54.4g	11g
- sugars (g)	14.1g	2.9g
Sodium (mg)	922mg	187mg

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

Thinly slice **onion**. Finely chop **garlic**. Shred **cos lettuce** (see ingredients). Halve the **cherry tomatoes**.



Cook the beef

Return frying pan to high heat with a drizzle of **olive oil**. When oil is hot, cook **beef strips**, in batches, until browned and cooked through, **1-2 minutes**. Transfer to a bowl.

TIP: *Cooking the meat in batches over a high heat helps it stay tender.*



Caramelize the onion

In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion**, stirring, until softened, **5-6 minutes**. Reduce heat to medium. Add the **balsamic vinegar**, the **brown sugar** and a splash of **water**. Mix well, then cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.



Heat the tortillas

Microwave **mini flour tortillas** on a plate in **10 second** bursts, until warmed through.



Flavour the beef

While onion is cooking, combine **garlic & herb seasoning** and a drizzle of **olive oil** in a medium bowl. Season, then add **beef strips**, tossing to coat.



Serve up

Bring everything to the table. Spread a layer of creamy pesto dressing over each tortilla. Top with a helping of cos lettuce, tomatoes and beef. Spoon over some caramelised onion to serve.

Enjoy!

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