

Easy Turkish-Spiced Beef Tacos

with Garlic Aioli & Cucumber Salsa

Grab your Meal Kit with this symbol



Red Onion



Garlic



Radish



Cucumber



Beef Mince



Berbere Seasoning



Tomato Paste



Mini Flour Tortillas



Roasted Almonds



Garlic Aioli



Mixed Salad Leaves



Lamb Mince

Hands-on: **15-25 mins**
Ready in: **20-30 mins**

We've given these tacos a little Turkish twist. These eye-catching handheld delights tick all the boxes – saucy mince, crisp veggies, and our secret ingredient, Berbere seasoning, for loads of flavour!



CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Brown Sugar, Butter, 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
red onion	1 (medium)	1 (large)
garlic	2 cloves	4 cloves
radish	2	4
cucumber	1 (medium)	1 (large)
beef mince	1 packet	1 packet
Berbere seasoning	1 sachet	2 sachets
tomato paste	1 packet	2 packets
brown sugar*	1 tsp	2 tsp
butter*	20g	40g
water*	¼ cup	½ cup
white wine vinegar*	drizzle	drizzle
mini flour tortillas	6	12
roasted almonds	1 packet	2 packets
garlic aioli	1 packet (100g)	2 packets (200g)
mixed salad leaves	1 bag (30g)	1 bag (60g)
lamb mince**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4732kJ (1131Cal)	942kJ (225Cal)
Protein (g)	43.4g	8.6g
Fat, total (g)	73.3g	14.6g
- saturated (g)	23.2g	4.6g
Carbohydrate (g)	57.8g	11.5g
- sugars (g)	17.7g	3.5g
Sodium (mg)	1505mg	300mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4064kJ (971Cal)	809kJ (193Cal)
Protein (g)	39.9g	7.9g
Fat, total (g)	63.2g	12.6g
- saturated (g)	15.8g	3.1g
Carbohydrate (g)	57.8g	11.5g
- sugars (g)	17.7g	3.5g
Sodium (mg)	1533mg	305mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

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1



Get prepped

- Thinly slice **red onion**. Finely chop **garlic**, **radish** and **cucumber**.

3



Make the cucumber salsa

- Meanwhile, add **radish** and **cucumber** to a medium bowl. Add a drizzle of **white wine vinegar** and **olive oil**, then season with **salt** and **pepper**. Toss to coat.
- Microwave **mini flour tortillas** on a plate for **10 second** bursts, until warmed through.

2



Cook the mince

- In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook **onion** until softened, **3 minutes**.
- Add **garlic** and cook until fragrant, **1 minute**. Add **beef mince** and cook, breaking up with a spoon, until browned, **3-4 minutes**.
- Add **Berbere seasoning**, **tomato paste** and **brown sugar** and cook, stirring, until fragrant, **1-2 minutes**.
- Add the **butter** and **water** and simmer until sauce has thickened, **1-2 minutes**. Season to taste.

CUSTOM RECIPE

If you've swapped your beef mince for lamb mince, cook the lamb in the same way as above!

4



Serve up

- Roughly chop **roasted almonds**.
- Spread **garlic aioli** over tortillas, then top with **mixed salad leaves**, Turkish-spiced beef and cucumber salsa.
- Garnish with almonds to serve.

Enjoy!