



# KOREAN BEEF TACOS

with Speedy Pickled Onion



Make a cheat's  
pickled onion



Garlic



Beef Strips



Red Onion



Carrot



Cos Lettuce



Long Red Chilli  
(Optional)



Mini Flour  
Tortillas



Garlic Aioli



Crispy Shallots



Hands-on: **20** mins  
Ready in: **30** 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 Staples:** Olive Oil, Soy Sauce, Honey,  
Vinegar (White Wine Or Rice Wine), Sugar



## BEFORE YOU — START

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

- **medium frying pan**



### 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**. 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 KOREAN 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 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.



### 6 SERVE UP

Drain the liquid from the pickled onion. 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!

## 2 | 4 PEOPLE — INGREDIENTS

	2P	4P
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 packet	1 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	1 bag	2 bags
long red chilli (optional)	1	2
mini flour tortillas	6	12
garlic aioli	1 tub (50 g)	1 tub (100 g)
crispy shallots	1 packet	2 packets

\*Pantry items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3200kJ (764Cal)	635kJ (152Cal)
Protein (g)	41.2g	8.2g
Fat, total (g)	32.4g	6.4g
- saturated (g)	7.1g	1.4g
Carbohydrate (g)	71.2g	14.1g
- sugars (g)	26.2g	5.2g
Sodium (g)	2450mg	487mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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2019 | WK34

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