



SPEEDY PEANUT BEEF TACOS

with Crispy Shallots



Make a
peanut sauce



Garlic



Beef Strips



Lime



Peanut Butter



Cucumber



Cos Lettuce



Long Red Chilli
(Optional)



Carrot



Mini Flour
Tortillas



Crispy Shallots



Hands-on: **15** mins

Ready in: **25** mins



Spicy (optional long red chilli)

Inspired by our South East Asian neighbours and their fun & fragrant street food - we reckon the whole family is going to go totally nuts for these peanut beef tacos. And if they are peanut butter obsessed like us, just try stopping them from dipping, dunking and smothering their tacos in lots of the nutty goodness!

Pantry Staples: Olive Oil, Honey, Soy Sauce, Brown Sugar

BEFORE YOU START

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

- **large frying pan**



1 FLAVOUR THE BEEF

Finely chop the **garlic** (or use a **garlic press**). In a medium bowl, combine the **honey**, **1/2 the garlic** and **2 1/2 tbs soy sauce**. Add the **beef strips** and toss to coat. Set aside.



2 MAKE THE PEANUT SAUCE

Juice the **lime**. In a small bowl, combine the lime juice, **peanut butter**, **brown sugar**, **hot water**, **1 1/2 tbs soy sauce** and the **remaining garlic**. Add a **drizzle of olive oil** and mix well with a whisk or fork. **TIP:** Taste the peanut butter sauce and add more brown sugar if you like!



3 GET PREPPED

Cut the **cucumber** into 0.5cm batons. Finely shred the **cos lettuce**. Thinly slice the **long red chilli** (if using). Grate the **carrot** (unpeeled).



4 COOK THE BEEF

In a large frying pan, heat a **drizzle of olive oil** over a high heat. Once hot, add **1/2 the beef** and cook, tossing, for **1-2 minutes** or until cooked through. Transfer to a plate. Repeat with the remaining beef strips.



5 HEAT THE TORTILLAS

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



6 SERVE UP

Bring everything to the table. Build your own tacos by adding some cos lettuce, cucumber and carrot and topping it with some beef strips. Spoon the peanut sauce over the tacos. Garnish the adult portions with **crispy shallots** and long red chilli (if using).

TIP: For kids, follow our serving suggestion in the main photo!

4-5 PEOPLE INGREDIENTS

| | 4-5P |
|----------------------------|------------------|
| olive oil* | refer to method |
| garlic | 2 cloves |
| honey* | 4 tsp |
| soy sauce* | 4 tbs |
| beef strips | 1 packet |
| lime | 1 |
| peanut butter | 3 sachets (90 g) |
| brown sugar* | 2 tsp |
| hot water* | 4 tbs |
| cucumber | 1 |
| cos lettuce | 1 |
| long red chilli (optional) | 1 |
| carrot | 1 |
| mini flour tortillas | 12 |
| crispy shallots | 1 packet |

*Pantry Items

| NUTRITION | PER SERVING | PER 100G |
|------------------|-----------------|----------------|
| Energy (kJ) | 3190kJ (761Cal) | 755kJ (180Cal) |
| Protein (g) | 48.0g | 11.4g |
| Fat, total (g) | 34.6g | 8.2g |
| - saturated (g) | 9.1g | 2.2g |
| Carbohydrate (g) | 60.5g | 14.3g |
| - sugars (g) | 13.1g | 3.1g |
| Sodium (g) | 1240mg | 293mg |

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

ENJOY!

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