



Ketjap Manis Glazed Beef Tacos

with charred corn salad

Family Quick Cook 20 - 25 mins

25



Beef Strips



Ketjap Manis



Sweetcorn



Tomato



Creme Fraiche



Tortilla



Sweet Chilli Sauce



Salad Leaves



Shallot

Pantry Items: Salt, Oil, Pepper, Water, Sugar



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Sieve

Ingredients

	2P	4P
Beef Strips	250 g	500 g
Ketjap Manis	1 sachet	2 sachets
Sweetcorn	1 pack	2 packs
Tomato	1 unit	2 units
Creme Fraiche	65 g	110 g
Tortilla	8 units	16 units
Sweet Chilli Sauce	1 sachet	2 sachets
Salad Leaves	120 g	240 g
Shallot	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	467 g	100 g
Energy (kJ/kcal)	2694.5 kJ/ 644 kcal	577 kJ/ 137.9 kcal
Fat (g)	18.1 g	3.9 g
Sat. Fat (g)	11.9 g	2.5 g
Carbohydrate (g)	71.2 g	15.2 g
Sugars (g)	19.1 g	4.1 g
Protein (g)	39.8 g	8.5 g
Salt (g)	4.1 g	0.9 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

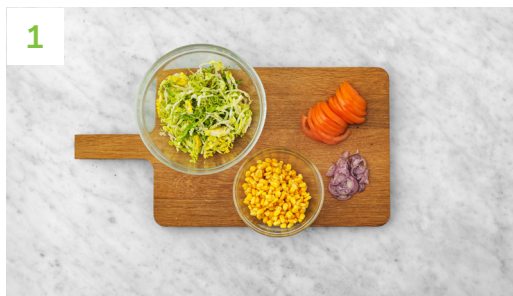
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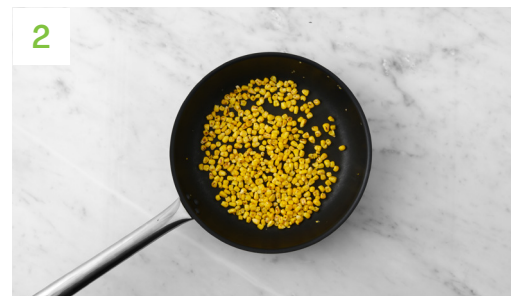
- Preheat the oven (for the **tortillas**) to 220°C/200°C fan/gas mark 7.
- Drain and rinse the **sweetcorn** in a sieve.
- Halve and thinly slice the **tomato**.
- Halve, peel and thinly slice the **shallot**.
- Trim the **salad leaves** and halve lengthways. Roughly chop widthways.

TIP: *If you want to avoid turning on the oven, dry-fry the tortillas in a pan instead!*



Fry the Beef

- Return the pan to high heat with a drizzle of **oil**.
- Once the pan is very hot, sear the **beef strips** until cooked through, shifting as they colour, 2-3 mins. **IMPORTANT:** Wash hands and equipment after handling raw meat and its packaging. Meat is safe to eat when the outside is browned.



Char the Corn

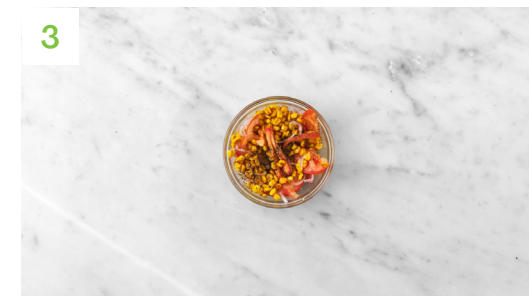
- Place a large pan over high heat (without oil).
- Once hot, cook the **sweetcorn** until charred, shifting as it colours, 5-6 mins.
- Once cooked, transfer from the pan (set the pan aside for use later).



Finishing Touches

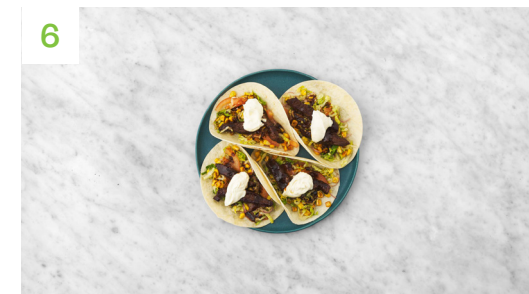
- Remove the pan from the heat and stir in the **ketjap manis**, **sweet chilli sauce**, 1 tsp **sugar** and 1 tbsp **oil** (double both for 4p).
- Season to taste with **salt** and **pepper**.
- Meanwhile, pop the **tortillas** into the oven to warm, 1-2 mins.

TIP: *Loosen the sauce with a splash of water if you feel it's too thick.*



Toss the Salad

- Meanwhile, add the **tomato**, **shallot**, charred **sweetcorn**, ½ tsp **salt** and 1 tbsp **oil** (double both for 4p) to a bowl.
- Mix well until everything is evenly distributed.
- Season to taste with **salt** and **pepper**.



Assemble and Serve

- Divide the warmed **tortillas** between plates.
- Top first with **salad leaves** and spoonfuls of charred **corn** salad, piling on the **beef strips** at the end.
- Drizzle over any **ketjap manis** glaze remaining in the pan.
- Finish with a dollop of **creme fraiche**.

Enjoy!