

Asian-inspired Beef Tacos

with crunchy peanuts and slaw

20 – 25 mins • *Optional spice*

15



Beef Mince



Ginger



Sweet Asian Sauce



Chilli



Lime



Carrot



Aioli



Tortilla



Peanuts



Cabbage



Garlic



Miso Paste

Pantry Items: Salt, Pepper, Oil, Water



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

Grater, zester

Ingredients

	2P	4P
Beef Mince	240 g	480 g
Ginger	1 unit	2 units
Sweet Asian Sauce	2 sachets	4 sachets
Chilli	1 unit	2 units
Lime	1 unit	2 units
Carrot	1 unit	2 units
Aioli	1 sachet	2 sachets
Tortilla	8 units	16 units
Peanuts	40 g	80 g
Cabbage	1 unit	2 units
Garlic	2 units	4 units
Miso Paste	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	585 g	100 g
Energy (kJ/kcal)	4250.9 kJ/ 1016 kcal	726.7 kJ/ 173.7 kcal
Fat (g)	55.3 g	9.5 g
Sat. Fat (g)	16.3 g	2.8 g
Carbohydrate (g)	90.6 g	15.5 g
Sugars (g)	25.9 g	4.4 g
Protein (g)	43.5 g	7.4 g
Salt (g)	4.7 g	0.8 g

Nutrition for uncooked ingredients based on 2 person recipe.

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.

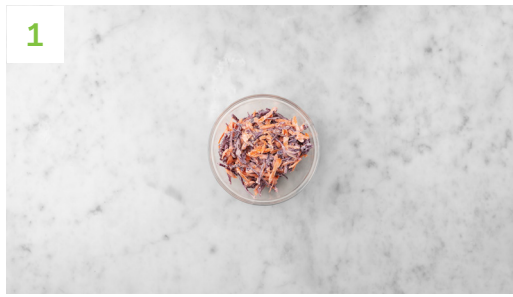
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Make the Slaw

- Preheat your oven (for the **tortillas**) to 220°C/200°C fan/gas mark 7.
- Trim the **carrot**, then coarsely grate (no need to peel).
- Halve the **cabbage**, cut out and discard the tough core. Thinly slice.
- In a bowl, mix the **carrot** and **cabbage** with the **aioli**. Season to taste with **salt** and **pepper**.

TIP: To avoid turning on your oven, dry-fry the tortillas in a pan instead.



Fill Your Tortillas

- Fill your **tortillas** with **cabbage** slaw and fragrant **beef**.
- Top with a drizzle of **sweet Asian sauce**.
- Finish with a scattering of **peanuts** and chopped **chilli** (use less if you don't like spice).
- Serve remaining **lime** wedges alongside for squeezing over.

Enjoy!



Get Prepped

- Zest and quarter the **lime**.
- Peel and grate the **garlic** (or use a garlic press).
- Peel and grate the **ginger**. Use a teaspoon to easily scrape away the peel.
- Halve the **chilli** and discard the core and seeds. Finely chop.



Fry the Beef

- Place a pan over medium-high heat (no oil).
- Once hot, fry the **beef** until browned, 5-6 mins. Break it up with a spoon as it cooks. **IMPORTANT:** Wash hands and equipment after handling raw mince. Mince is cooked when no longer pink in the middle.
- Add the **ginger** and **garlic**. Cook for 30 secs.
- Stir in **miso paste**, **lime zest**, 1 tbsp **water** (per 2P) and a squeeze of **lime** juice. Simmer for 2-3 mins.
- Pop the **tortillas** into the oven to warm, 1-2 mins.