



MEXICAN BEEF TACOS

with Pickled Veggies and Zesty Lime Crema



HELLO DIY PICKLING

Discover our quick method to pickling veggies

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 962



Beef, strips



Mexican Spice Blend



Radish



Carrot



Lime



Cilantro



Avocado



Red Onion, sliced



White Wine Vinegar



Sour Cream



Tortillas

BUST OUT

- Medium Bowl
- Measuring Cups
- Grater
- Large Non-Stick Pan
- Zester
- Sugar (½ tsp | 1 tsp)
- Small Pan
- Salt
- Small Bowl
- Pepper
- Measuring Spoons
- Olive or Canola oil

INGREDIENTS

2-person | 4-person

- Beef, strips 1 pkg (285 g) | 2 pkg (570 g)
- Mexican Spice Blend 1 pkg (2 tbsp) | 2 pkg (4 tbsp)
- Radish 100 g | 200 g
- Carrot 170 g | 340 g
- Lime 1 | 2
- Cilantro 1 pkg (10 g) | 1 pkg (10 g)
- Avocado 1 | 2
- Red Onion, sliced 1 pkg (56 g) | 2 pkg (113 g)
- White Wine Vinegar 9 1 bottle (2 tbsp) | 2 bottle (4 tbsp)
- Sour Cream 2 2 pkg (6 tbsp) | 4 pkg (12 tbsp)
- Tortillas 1 6 | 12

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

*Laver et sécher tous les aliments.

START STRONG

Beef strips can get tough if you cook them for too long. Cook them until they're just brown – a mere 1-2 min – so they're still nice and tender.



1 SEASON BEEF
In a medium bowl, combine the **spice blend** and a drizzle of **oil**. Add the **beef** and toss to coat. Set aside.



4 MAKE CREMA
In a small bowl, combine the **lime zest**, **2 tsp lime juice** (double for 4 people) and **sour cream**. Season with **salt** and **pepper**.



2 PREP
Wash and dry all produce.* Thinly slice the **radishes**. Coarsely grate the **carrot(s)**. Zest, then juice the **lime(s)**. Roughly chop the **cilantro**. Peel, pit and thinly slice the **avocado(s)**.



5 COOK BEEF
Heat a large non-stick pan over medium-high heat. Add a drizzle of **oil**, then the **beef**. Cook until the beef is just golden-brown and cooked through, 1-2 min.



3 PICKLE VEGGIES
Heat a small pan over medium-low heat. Add the **radishes, onions, vinegar, ½ tsp sugar** (double for 4 people) and **¼ cup water** (double for 4 people). Cook, until the onions softens, 4-5 min. Season with **salt**. Remove from heat and set aside to cool.



6 FINISH AND SERVE
Fill the the **tortillas** with **beef, carrots, avocado** and **pickled veggies**. Dollop with the **crema**. Sprinkle with **cilantro**.

SOME LIKE IT HOT!

Warm the tortillas by wrapping them in paper towels and microwave for 30 sec to 1 min!