



Product Spotlight: Avocado

Avocados are nutrient and energy dense. Being plant-based, they contain no cholesterol. In fact, they are high in good fats which can help lower cholesterol!



Beef Strip Street Tacos

with Guacamole

Beef strips cooked in custom-blend Mexican spice mix with corn kernels, served street taco style with fresh tomato and delicious guacamole.



30 minutes



2 servings



Beef

Spice it up!

Add extra flavours to your guacamole such as fresh coriander, spring onion green tops, 1/4 tsp ground cumin, crushed garlic and a pinch of chilli flakes!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	53g	30g	126g

FROM YOUR BOX

LIME	1
AVOCADO	1
RED ONION	1
TOMATO	1
CORN COB	1
BEEF STIR FRY STRIPS	300g
MEXICAN SPICE MIX	1 packet
TOMATO PASTE	1 sachet
WRAPS	6-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

2 frypans

NOTES

Don't like raw onion? No worries! Add it all to the pan to cook with the corn.

Remove beef mix to a bowl and wipe clean frypan if you don't want to use a second pan. Keep wraps warm in a clean towel until serving.

No gluten option - wraps are replaced with corn tortillas. Follow packet instructions to warm.



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1. MAKE THE GUACAMOLE

Lime zest and juice 1/2 (wedge remaining). Add to a bowl along with roughly chopped avocado. Use a fork or potato masher to mash to desired consistency. Season to taste with **salt and pepper**.



2. PREPARE THE FILLINGS

Dice onion and tomato. Remove corn kernels from cob.



3. COOK THE BEEF

Heat a large frypan over high heat with **oil**. Toss beef strips with Mexican spice mix and **salt**. Add, to pan, in batches, and cook, tossing for 2 minutes until browned. Remove to a plate and reserve pan for step 4.



4. ADD ONION AND CORN

Add corn and 1/2 onion (see notes) to pan and cook for 2 minutes. Add tomato paste and cook for further 2 minutes. Add beef strips and **3 tbsps water**. Cook, stirring, for 1 minute. Remove from heat and season to taste with **salt and pepper**.



5. WARM THE WRAPS

Heat a second frypan (see notes) over medium-high heat. Add wraps to dry frypan, in batches, and cook for 1 minute each side to warm.



6. FINISH AND SERVE

Divide wraps among plates. Fill with beef strips and prepared fillings. Serve with guacamole and lime wedges.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

