

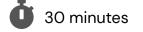




# **Beef Strip Street Tacos**

# with Guacamole

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







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!

#### FROM YOUR BOX

LIME	1
AVOCADOS	2
RED ONION	1
TOMATOES	2
CORN COB	1
BEEF STIR FRY STRIPS	600g
MEXICAN SPICE MIX	1 packet
TOMATO PASTE	1 sachet
WRAPS	12-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 tomatoes. 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 1/4 cup 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



