



**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   4 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
	51g	26g	117g

## 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.



### 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.



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