



ONE-PAN BEEF STIR-FRY TACOS

with Tangy Slaw, Sriracha Mayo & Wonton Strips

INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ¼ oz
Cilantro



4 oz | 8 oz
Shredded Red Cabbage



5 tsp | 5 tsp
Rice Wine Vinegar



1 | 2
Long Green Pepper



10 oz | 20 oz
Ground Beef**



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame, Soy, Wheat



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 1 tsp
Sriracha



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1 oz | 2 oz
Wonton Strips
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Diced Chicken Thighs
Calories: 770



10 oz | 20 oz
Ground Turkey
Calories: 840



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 950



HELLO

SRIRACHA MAYO

Creamy and spicy—the perfect contrast to tangy slaw, crispy wonton strips, and sweet-soy-glazed beef

CHOP CHOP

Did you know that cilantro stems are edible? Not only that—they add tons of flavor to your dish. Since they're slightly less tender than the leaves, chop them as finely as possible in step 1 for the best possible texture. Less food waste, more flavor!

BUST OUT

- Medium bowl
- Large pan
- Small bowl
- Paper towels
- Kosher salt
- Black pepper
- Sugar (1½ tsp | 3 tsp)
- Cooking oil (1 tsp | 1 tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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*Ground Beef is fully cooked when internal temperature reaches 160°.

🍳 *Chicken is fully cooked when internal temperature reaches 165°.

🍳 *Ground Turkey is fully cooked when internal temperature reaches 165°.



1 PREP & MAKE SLAW

- Wash and dry produce.
- Roughly chop **cilantro**. Halve, core, and thinly slice **green pepper**.
- In a medium bowl, toss together **cabbage**, **half the vinegar (all for 4 servings)**, **half the cilantro**, **1 tsp sugar (2 tsp for 4)**, and a **pinch of salt** until thoroughly combined.



3 MIX MAYO & WARM TORTILLAS

- Meanwhile, in a small bowl, combine **mayonnaise** with **Sriracha** to taste. Season with **salt** and **pepper**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



2 COOK BEEF & GREEN PEPPER

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and cook, stirring, until slightly softened, 2-3 minutes.
- Add **beef*** and season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **2½ TBSP sweet soy glaze (5 TBSP for 4 servings)** and **½ tsp sugar (1 tsp for 4)**. (TIP: Be sure to measure the **sweet soy glaze—we sent more.**) Cook until everything is coated and glaze has thickened, 1-2 minutes. Remove from heat.

- 🍳 Open package of **chicken*** and drain off any excess liquid. Swap in chicken or **turkey*** for beef. (No need to break up chicken into pieces!)



4 SERVE

- Divide **tortillas** between plates and fill with **beef stir-fry** and **slaw (draining first)**. Top with **Sriracha mayo**, **wonton strips**, and **remaining cilantro**. Serve.