



SMASHED PORK GYOZA TACOS

with Pickled Veggies, Sriracha Mayo & Sesame Seeds

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Mini Cucumbers



1 | 2
Shallot



3 oz | 6 oz
Carrot



2 | 4
Scallions



1 Thumb | 2 Thumbs
Ginger



1 Clove | 2 Cloves
Garlic



5 tsp | 5 tsp
White Wine
Vinegar



1 TBSP | 2 TBSP
Sesame Oil
Contains: Sesame



2 TBSP | 2 TBSP
Soy Sauce
Contains: Soy, Wheat



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Sriracha



10 oz | 20 oz
Ground Pork



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



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

2 PERSON | 4 PERSON

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



10 oz | 20 oz
Ground Beef**

Calories: 1100



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 1080



HELLO

SRIRACHA MAYO

Spice up this creamy-tangy condiment with as much Sriracha as you like.

TOAST FOR THE MOST

Toast the sesame seeds in a dry pan over medium heat for a couple of minutes, stirring frequently, to amp up their flavor and crunch.

BUST OUT

- Peeler
- Box grater
- 2 Medium bowls
- Whisk
- Small bowl
- Plastic wrap
- Large pan
- Paper towels
- Baking sheet
- Aluminum foil
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 2 TBSP)
- Sugar (1 tsp | 2 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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1 PREP

- Wash and dry produce.
- Thinly slice **cucumbers** into rounds. Halve, peel, and thinly slice **shallot**. Trim and peel **carrot**; grate on the largest holes of a box grater. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **ginger**. Peel and mince or grate **garlic**.



4 ASSEMBLE TACOS

- Place **tortillas** on a clean work surface; place a **meatball** in the center of each tortilla.
- Working one at a time, cover each meatball with a piece of plastic wrap and flatten out with the palm of your hand until meat almost reaches edges of tortilla. **TIP: Feel free to reuse the plastic wrap as you go!**



2 MAKE SALAD & MIX MAYO

- In a medium bowl, whisk together **vinegar**, **half the sesame oil**, **1 tsp soy sauce**, and **1 tsp sugar** (2 tsp soy sauce and 2 tsp sugar for 4 servings). Add **cucumbers**, **shallot**, and **carrot** to bowl; stir to combine. Set aside to pickle, stirring occasionally.
- In a small bowl, combine **mayonnaise** and as much **Sriracha** as you like.



5 COOK TACOS

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium heat. Working in batches, carefully add **meat-topped tortillas**, meat sides down, to pan (**we were able to fit two tortillas at a time**).
- Cook until pork is browned and almost cooked through, 2-3 minutes. Flip and cook until tortillas are toasted and pork is cooked through, 30-60 seconds more.
- Transfer to a paper-towel-lined baking sheet. Cover with foil to keep warm. Repeat with remaining tortillas, adding another **drizzle of oil** to pan between batches. **TIP: If pan gets too hot during the last batches, lower the heat.**



3 MAKE MEATBALLS

- In a second medium bowl, combine **pork***, **scallion whites**, **ginger**, **garlic**, **remaining sesame oil**, **2 tsp soy sauce**, **¼ tsp salt**, and **pepper** (remaining soy sauce and ½ tsp salt for 4 servings).
- Form into 6 2-inch meatballs (**12 meatballs for 4**).
- Swap in **beef** for pork.



6 FINISH & SERVE

- Drain **pickled veggies**. Add **half the scallion greens** and toss to combine. Taste and season with **salt** and **pepper** if desired.
- Divide **tacos** between plates. Top with pickled veggies and drizzle with **Sriracha mayo**. Garnish with remaining **scallion greens** and as many **sesame seeds** as you like. Serve.

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

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