



# BEEF BANH MI TACO BAR

with sides & toppings for everyone to build their perfect plate

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



½ Cup | 1 Cup  
Jasmine Rice



1½ oz | 3 oz  
Peanuts  
Contains: Peanuts



3 | 6  
Radishes



10 tsp | 20 tsp  
Rice Wine Vinegar



4 oz | 8 oz  
Shredded Carrots



10 oz | 20 oz  
Ground Beef\*\*



2 TBSP | 4 TBSP  
Hoisin Sauce  
Contains: Soy, Wheat



1 oz | 2 oz  
Gochujang Sauce  
Contains: Soy, Wheat



2 oz | 4 oz  
Sweet Thai Chili Sauce



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



2 tsp | 4 tsp  
Sriracha



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.



8.8 oz | 17.6 oz  
Pork & Shiitake Gyoza  
Contains: Sesame, Soy, Wheat

Calories: 1480



10 oz | 20 oz  
Diced Chicken Thighs

Calories: 1490



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 1280





## BUST OUT

- Small pot
- Large pan (or 2 large pans) Ⓢ
- Medium bowl
- 2 Small bowls
- Paper towels
- Medium pot Ⓢ
- Slotted spoon Ⓢ
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (2 tsp | 2 tsp) Ⓢ
- Sugar (½ 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.



### 1 START PREP & COOK RICE

- **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens.
- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **scallion whites** and cook, stirring occasionally, until fragrant, 30-60 seconds.
- Stir in **rice**, **¾ cup water** (1½ cups for 4 servings), and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.

- Ⓢ If using gyoza, bring a medium pot of **water** to a boil. (Swap in **chicken broth** for water if you have some on hand!)



### 2 TOAST PEANUTS

- While rice cooks, heat a large dry pan over medium-high heat. Add **peanuts** and cook, stirring often, until golden and fragrant, 5-6 minutes.
- Turn off heat; transfer to a plate and immediately season with **salt**. Wipe out pan.
- Once cool enough to handle, roughly chop peanuts. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**



### 3 FINISH PREP & PICKLE CARROTS

- Meanwhile, trim and thinly slice **radishes**.
- In a medium bowl, combine **vinegar**, **½ tsp sugar**, and **1 tsp salt** (1 tsp sugar and 2 tsp salt for 4 servings); stir until dissolved. Add **carrots** and toss to combine. Refrigerate until ready to serve.



### 4 COOK BEEF

- Heat a **drizzle of oil** in pan used for peanuts over medium-high heat. Add **beef\*** and a **pinch of salt**; season with **pepper**. Cook, breaking up meat into pieces, until beef is almost cooked through, 2-3 minutes. Carefully drain any excess grease from pan.
- Stir in **hoisin**, **gochujang**, and **2 TBSP water** (4 TBSP for 4 servings). Cook, stirring, until beef is cooked through, 3-4 minutes more. Keep covered off heat until ready to serve.

- Ⓢ Open package of **chicken\*** and drain off any excess liquid. Heat a **large drizzle of oil** in a second large, preferably nonstick, pan over medium-high heat. Add chicken and season with **salt** and **pepper**. Cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Keep covered off heat until ready to serve.



### 5 MIX FIRECRACKER SAUCE

- In a small bowl, combine **chili sauce** and **mayonnaise**.
- Ⓢ Once water is boiling, add **gyoza** and cook until warmed through, 3 to 5 minutes. Using a slotted spoon, transfer to a plate.



### 6 WARM TORTILLAS & MIX TOPPING

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- In a second small bowl, combine **scallion greens**, **chopped peanuts**, and a **pinch of salt**.



### 7 FINISH & SERVE

- Fluff **rice** with a fork.
- Serve **beef**, **rice**, **tortillas**, **pickled carrots** (draining first), **radishes**, **firecracker sauce**, **peanut-scallion topping**, and **Sriracha** family style and let everyone build their own tacos!
- Ⓢ Serve **gyoza** alongside **taco bar**, with **gyoza sauce** on the side for dipping.
- Ⓢ Serve **chicken** alongside **taco bar**.

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

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