



ONE-PAN BANH MI-STYLE BEEF TACOS

with Pickled Cucumber & Sriracha Mayo

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lime



1 | 2
Mini Cucumber



¼ oz | ½ oz
Cilantro



10 oz | 20 oz
Ground Beef**



5 tsp | 10 tsp
Rice Wine Vinegar



4 oz | 8 oz
Shredded Carrots



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



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Sriracha



6 | 12
Flour Tortillas
Contains: Soy, 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: 730



10 oz | 20 oz
Ground Turkey
Calories: 800



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 910



HELLO

SRIRACHA MAYO

Mayo is a classic banh mi sandwich spread; here, we blend it with Sriracha for a drizzly taco topping.

QUICKER PICKLE-UPPER

Quick pickles aren't only great on tacos—we love them in sandwiches, salads, grain bowls, and more! Try making our quick brine from Step 2 again to pickle thin slices of jalapeño, red onion, or radish.

BUST OUT

- 2 Small bowls
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Cooking oil (2 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.**
- Halve **lime**. Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Finely chop **cilantro**.



2 PICKLE CUCUMBER

- In a small bowl, combine **half the vinegar (you'll use the rest later)**, **juice from half the lime**, **½ tsp sugar (1 tsp for 4 servings)**, and a **pinch of salt**.
- Stir in **cucumber**. Set aside to quick-pickle.



3 COOK CARROTS

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **carrots** and cook, stirring, until just tender, 1 minute. Season with **salt** and **pepper**.
- Turn off heat; transfer to a plate.



4 COOK BEEF

- Heat another **drizzle of oil** in same pan over medium-high heat. Add **beef***; season with a **pinch of salt and pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **sweet soy glaze** and **remaining vinegar**. Bring to a simmer, then immediately turn off heat. Taste and season with **salt** and **pepper**.



5 MAKE SRIRACHA MAYO

- In a second small bowl, combine **mayonnaise** with **Sriracha** to taste. Season with **salt**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 FINISH & SERVE

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with **saucy beef**, **carrots**, **pickled cucumber (draining first)**, and **cilantro**. Drizzle with **Sriracha mayo**. Cut **remaining lime** into wedges and serve on the side.

*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°.