



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
OR GIVE US A CALL AT (646) 846-3663.

**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, 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. To cook 3-serving or 6-serving recipes, refer to the separate MORE IS MORE card for all the info you'll need!

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

HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your #HelloFreshPics with us @HelloFresh



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°.