

INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ½ oz Cilantro





6 ml | 12 ml Ponzu Sauce Contains: Fish, Soy, Wheat



4 oz | 8 oz Coleslaw Mix



Flour Tortillas Contains: Soy, Wheat



Bulgogi Sauce

Contains: Soy, Wheat,

Ground Beef**



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 packagerest 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.

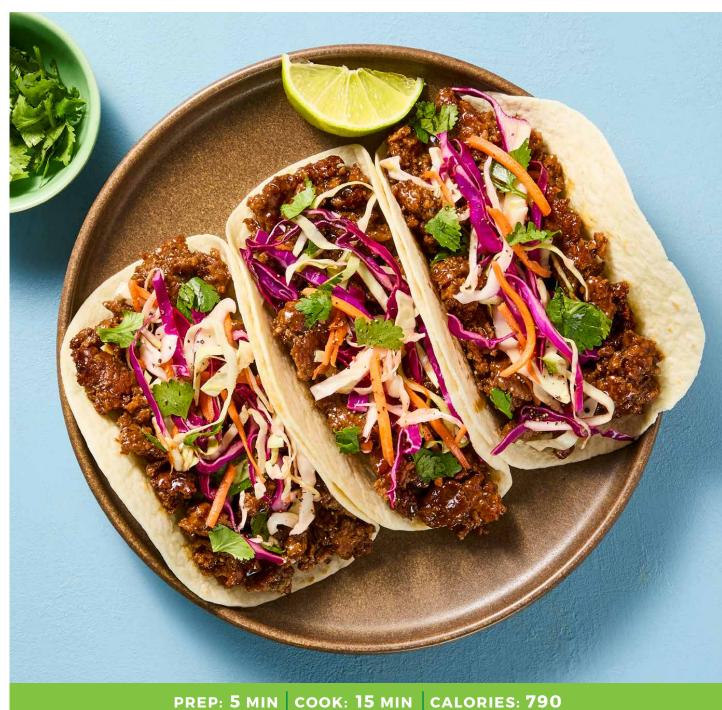






BULGOGI-STYLE BEEF TACOS

with Lime-Ponzu Slaw & Cilantro





HELLO

BULGOGI SAUCE

A Korean sesame and sov concoction with a hint of sweetness

WE'RE IM-PRESSED

For extra-crispy edges, press the meat and let it cook undisturbed for a few minutes in the hot pan.

BUST OUT

- Medium bowl
- Paper towels
- Large pan
- Kosher Salt
- · Cooking Oil
- · Black Pepper
- Sugar

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?



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- · Wash and dry produce.
- · Roughly chop cilantro. Quarter lime.



2 MAKE SLAW

- In a medium bowl, combine coleslaw mix, ponzu, half the cilantro, 1/2 tsp sugar (1/4 tsp for 4 servings), and as much lime juice as you like (be sure to save a squeeze for the next step!). Taste and season with salt and pepper if desired.
- Set aside, tossing occasionally, until ready to serve.



3 COOK FILLING

- Heat a drizzle of oil in a large pan over medium-high heat. Add **beef*** and cook, breaking up meat into pieces, until browned and cooked through, 4-5 minutes. Carefully drain any excess grease if necessary.
- Add **bulgogi sauce** and cook, stirring, until beef is coated and sauce is warmed through, 30-60 seconds.
- Turn off heat; stir in a squeeze of lime juice. Taste and season with salt and pepper if desired.



Swap in **turkey*** for beef.



4 FINISH & SERVE

- Wrap tortillas in damp paper towels; microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates; fill with beef, slaw (draining first), and remaining cilantro. Serve with any remaining lime wedges on the side.