



BULGOGI-STYLE BEEF TACOS

with Lime-Ponzu Slaw & Cilantro

INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ½ oz
Cilantro



1 | 2
Lime



4 oz | 8 oz
Coleslaw Mix



4 oz | 8 oz
Bulgogi Sauce
Contains: Soy, Wheat,
Sesame



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



6 | 12
Flour Tortillas
Contains: Soy, Wheat



10 oz | 20 oz
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 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 Turkey

Calories: 670



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 790



HELLO

BULGOGI SAUCE

A Korean sesame and soy 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?



Scan here to rate your recipe!



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

🍗 *Ground Poultry is fully cooked when internal temperature reaches 165°.



1 PREP

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



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.



2 MAKE SLAW

- In a medium bowl, combine **coleslaw mix**, **ponzu**, **half the cilantro**, $\frac{1}{8}$ **tsp sugar** ($\frac{1}{4}$ **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.



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.