

## **INGREDIENTS**

2 PERSON | 4 PERSON

4 oz | 8 oz

Cabbage



1/4 oz | 1/4 oz



Cilantro



Long Green



10 oz | 20 oz Ground Beef\*\*



4 TBSP | 8 TBSP Sweet Soy

5 tsp | 5 tsp

Rice Wine

Vinegar





2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



1tsp | 1tsp Sriracha 🖠



6 | 12 Flour Tortillas Contains: Wheat



Crispy Fried Onions Contains: 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**

2 PERSON | 4 PERSON

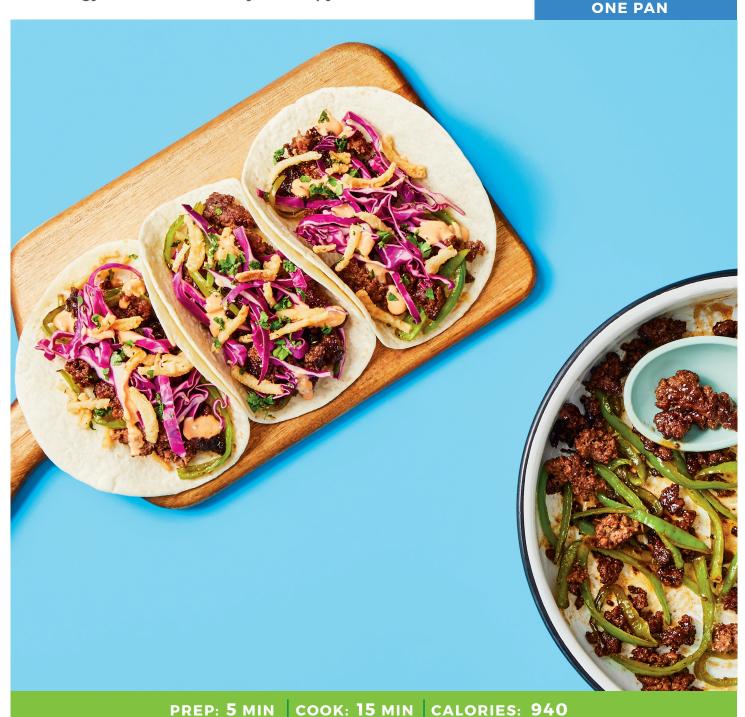
If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.





# **ONE-PAN BEEF STIR-FRY TACOS**

with Tangy Slaw, Sriracha Mayo & Crispy Fried Onions





## **HELLO**

#### **SRIRACHA MAYO**

Creamy and spicy—the perfect contrast to tangy slaw, crispy onions, and sweet-soyglazed beef

## **CHOP CHOP**

Did you know that cilantro stems are edible? Not only that—they add tons of flavor to your dish. Since they're slightly less tender than the leaves, chop them as finely as possible in step 1 for the best possible texture. Less food waste, more flavor!

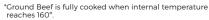
#### **BUST OUT**

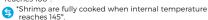
- Medium bowl
- Large pan
- Small bowl
- Paper towels
- Kosher salt
- Black pepper
- Sugar (1½ tsp | 3 tsp)
- Cooking oil (1 tsp | 1 tsp)

## **GET SOCIAL**

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663 HelloFresh.com







## **1 PREP & MAKE SLAW**

- · Wash and dry produce.
- Roughly chop cilantro. Halve, core, and thinly slice green pepper.
- In a medium bowl, toss together cabbage, half the vinegar (all for 4 servings), half the cilantro, 1 tsp sugar (2 tsp for 4), and a pinch of salt until thoroughly combined.



## **3 MIX MAYO & WARM TORTILLAS**

- Meanwhile, in a small bowl, combine mayonnaise with Sriracha to taste. Season with salt and pepper.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



- 2 COOK BEEF & OKEEN PEPPER
- Heat a drizzle of oil in a large pan over medium-high heat.
  Add green pepper and cook, stirring, until slightly softened,
  2-3 minutes.
- Add beef\* and season with salt and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in 2½ TBSP sweet soy glaze (5 TBSP for 4 servings) and
  ½ tsp sugar (1 tsp for 4). (TIP: Be sure to measure the sweet soy glaze—we sent more.) Cook until everything is coated and glaze has thickened, 1-2 minutes. Remove from heat.
- Rinse **shrimp\*** under cold water, then pat dry with paper towels. Simply cook through this step as instructed, swapping in shrimp for beef; cook, stirring occasionally, until opaque and cooked through, 3-4 minutes.



## 4 SERVE

 Divide tortillas between plates and fill with beef stir-fry and slaw (draining first). Top with Sriracha mayo, crispy fried onions, and remaining cilantro. Serve.

7K 23-15