



# ONE-PAN SWEET SOY GLAZED STEAK TACOS

with Spicy Slaw, Pickled Cucumber & Peanuts

ONE PAN

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Persian Cucumber



1 | 2  
Lime



½ oz | 1 oz  
Peanuts  
Contains: Peanuts



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs, Soy



1 oz | 2 oz  
Sweet Thai  
Chili Sauce  
Contains: Soy



4 oz | 8 oz  
Shredded Red  
Cabbage



10 oz | 20 oz  
Diced Steak



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



6 | 12  
Flour Tortillas  
Contains: Wheat

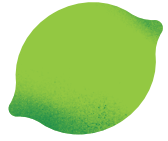
## HELLO

### SWEET SOY GLAZE

A blend of salty-sweet soy sauce, tangy vinegar, and nutty sesame oil creates a delicious symphony of flavor that pairs perfectly with steak.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 800



# HELLO FRESH

## RAISE THE CHAR

In step 4, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

## BUST OUT

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

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## 1 PREP & PICKLE CUCUMBER

- Wash and dry all produce.
- Trim and thinly slice **cucumber** crosswise into rounds. Halve **lime**.
- In a small bowl, combine cucumber, **juice from lime halves**, and a **pinch of salt**. Set aside to pickle.
- Roughly chop **peanuts**.



## 3 COOK STEAK

- Pat **diced steak\*** dry with paper towels.
- Heat a **drizzle of oil** in a large pan over high heat. Add steak and cook, stirring occasionally, until browned and cooked through, 2-3 minutes.
- Reduce heat to medium, then pour in **sweet soy glaze**. Cook until glaze has thickened, 1-2 minutes. Taste and season with **salt** and **pepper**. Turn off heat.



## 2 MAKE SLAW

- In a large bowl, combine **mayonnaise** and **chili sauce**.
- Add **cabbage** and toss to coat. Season with **salt** and **pepper**.



## 4 FINISH & SERVE

- While steak cooks, wrap **tortillas** in damp paper towels. Microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with **steak**, **slaw**, **pickled cucumber** (draining first), and **peanuts**. Serve.

\* Steak is fully cooked when internal temperature reaches 145°.