



# SESAME BEEF TACOS

with Quick-Pickled Veggies and Chili Sour Cream



**HELLO**  
**QUICK-PICKLED VEGGIES**  
Cucumber and radishes become tangy in a snap.

**PREP: 5 MIN** | **TOTAL: 20 MIN** | **CALORIES: 810**

-  Radishes
-  Scallions
-  White Wine Vinegar
-  Korean Chili Flakes
-  Ground Beef
-  Sesame Oil
-  Sriracha
-  Persian Cucumber
-  Cilantro
-  Sour Cream (Contains: Milk)
-  Shredded Red Cabbage
-  Garlic Powder
-  Soy Sauce (Contains: Soy, Wheat)
-  Flour Tortillas (Contains: Wheat)

## START STRONG

Mandoline slicers are great for quickly, evenly, and thinly cutting veggies. If you have one, break it out for slicing the cucumber and radishes in step 1.

## BUST OUT

- Medium bowl
- Small bowl
- Large pan
- Paper towels
- Sugar (2½ tsp | 4½ tsp)
- Vegetable oil (1 tsp | 1 tsp)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Radishes 3 | 6
- Persian Cucumber 1 | 2
- Scallions 2 | 4
- Cilantro ¼ oz | ¼ oz
- White Wine Vinegar 5 tsp | 10 tsp
- Sour Cream 4 TBSP | 8 TBSP
- Korean Chili Flakes 1 tsp | 2 tsp
- Shredded Red Cabbage 4 oz | 8 oz
- Ground Beef\* 10 oz | 20 oz
- Garlic Powder 1 tsp | 2 tsp
- Sesame Oil 1 TBSP | 2 TBSP
- Soy Sauce 2 TBSP | 2 TBSP
- Sriracha 2 tsp | 4 tsp
- Flour Tortillas 6 | 12

\* Ground Beef is fully cooked when internal temperature reaches 160 degrees.

## WINE CLUB

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# HelloFRESH



## 1 PREP

Wash and dry all produce. Trim and thinly slice **radishes** and **cucumber** into rounds. Trim and thinly slice **scallions**. Pick **cilantro leaves** from stems; discard stems.



## 4 COOK FILLING

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **scallions** and **cabbage**; season with **salt** and **pepper**. Cook, stirring, until softened, 4-5 minutes. Add **beef**, **garlic powder**, and **1 tsp sugar** (2 tsp for 4 servings). Cook, breaking up meat into pieces, until browned and cooked through, 4-5 minutes. Stir in **sesame oil**, half the **soy sauce** (use all for 4), half the **sriracha**, and a pinch of **chili flakes** to taste. Taste and season with **salt**, **pepper**, and up to ½ tsp more sugar.

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## 2 PICKLE VEGGIES

In a medium bowl, combine **radishes**, **cucumber**, **vinegar**, **1 tsp sugar** (2 tsp for 4 servings), and a pinch of **salt** and **pepper**. Taste and add a pinch more sugar if you like a sweeter pickle. Set aside, stirring occasionally, until ready to serve.



## 5 WARM TORTILLAS

While filling cooks, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



## 3 MAKE CHILI SOUR CREAM

In a small bowl, combine **sour cream** and a pinch of **chili flakes** (taste and add more from there if desired; save a little for steps 4 and 6). Season with **salt** and **pepper**.



## 6 SERVE

Spread a bit of **chili sour cream** onto each **tortilla**, then top with **filling**, a bit of **pickled veggies**, **cilantro**, and as much remaining **sriracha** and **chili flakes** as you like. Serve with any remaining pickled veggies on the side.

## EXTRA, EXTRA

Wondering what to do with leftover pickled veggies? Our chefs love them in salads, atop rice bowls, or on their own for snacking!

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