



SWEET SOY MUSHROOM & PEPPER TACOS

with Creamy Sweet Chili Slaw & Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Super Select
Cucumber



1 | 2
Lime



8 oz | 16 oz
Cremini
Mushrooms



1 | 2
Green Bell
Pepper



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



4 oz | 8 oz
Shredded Red
Cabbage



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



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



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1 | 2
Crispy Fried
Onions
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

CRISPY FRIED ONIONS

Sprinkled over tacos for crunch and
allium-mazing flavor



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 700



TOP-NOTCH 'TILLAS

If you have a few extra minutes, char your tortillas over the flames of your gas stove for smoky, fire-touched flavor.

BUST OUT

- Small bowl
- Large bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)

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1 PREP & MARINATE CUCUMBER

- Wash and dry produce.
- Trim and thinly slice **cucumber** crosswise into rounds. Quarter **lime**. Trim and quarter **mushrooms**. (Skip if your **mushrooms are pre-sliced!**) Halve, deseed, and thinly slice **bell pepper** into strips.
- In a small bowl, combine cucumber, **juice from half the lime**, and a **pinch of salt**. Set aside to marinate.



3 MAKE SLAW

- While veggies cook, in a large bowl, combine **cabbage**, **mayonnaise**, ½ tsp **sugar** (1 tsp for 4 servings), a **squeeze of lime juice**, and **chili sauce** to taste. Season with **salt** and **pepper**.



2 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **mushrooms** and **bell pepper**; cook, stirring occasionally, until golden brown and tender, 7-9 minutes.
- Stir in **sweet soy glaze** and simmer until thickened, 1-2 minutes. Turn off heat. **TIP: If sauce is too thick, add a splash of water.**



4 FINISH & SERVE

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with **veggies**, **slaw**, **marinated cucumber** (**draining first**), and **crispy onions**. Serve with any **remaining lime wedges** on the side.