

INGREDIENTS

2 PERSON | 4 PERSON



Super Select Cucumber



1 | 2 Green Bell Pepper



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



Sweet Thai Chili Sauce Contains: Soy



Lime

4 TBSP | 8 TBSP

Sweet Soy

Glaze

Contains: Soy,



8 oz | 16 oz Cremini Mushrooms



4 oz | 8 oz Shredded Red Cabbage





Flour Tortillas Contains: Soy, Wheat



1 | 2 Crispy Fried Onions **Contains: Wheat**



ANY ISSUES WITH YOUR ORDER?

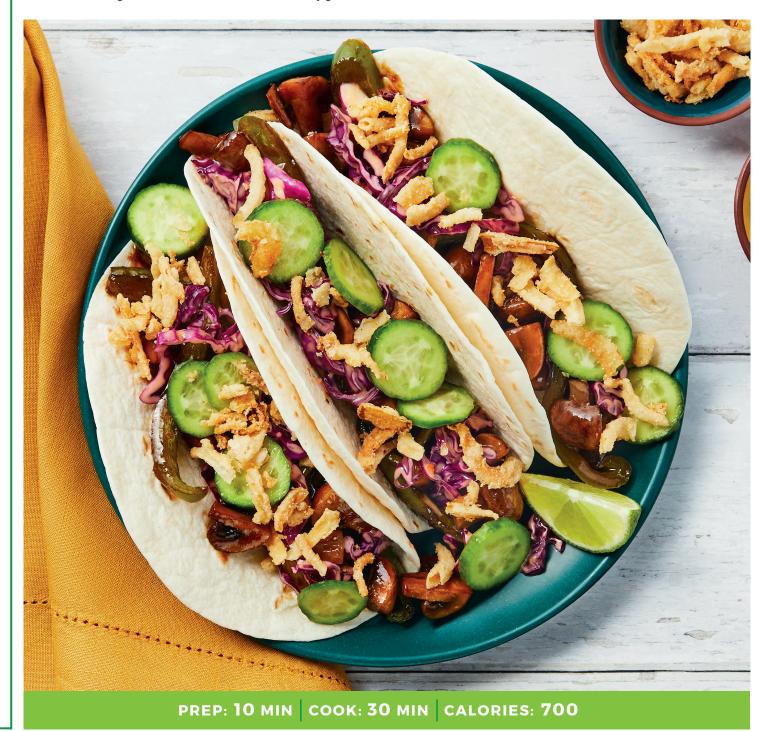
HELLO

CRISPY FRIED ONIONS

Sprinkled over tacos for crunch and allium-mazing flavor

SWEET SOY MUSHROOM & PEPPER TACOS

with Creamy Sweet Chili Slaw & Crispy Fried Onions





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 (1/2 tsp | 1 tsp)

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- · 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.



- 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.



• While veggies cook, in a large bowl, combine cabbage, mayonnaise, 1/2 tsp sugar (1 tsp for 4 servings), a squeeze of lime juice, and chili sauce to taste. Season with salt and pepper.



- 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.