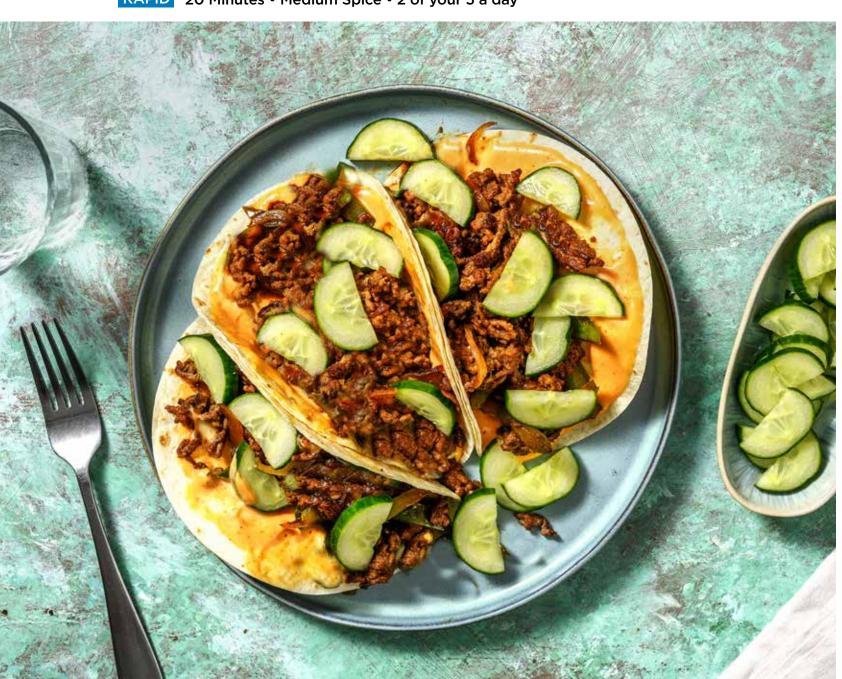


Korean Style Beef Tacos

with Sriracha Mayo and Pickled Cucumber

20 Minutes • Medium Spice • 2 of your 5 a day









Red Pepper







Cucumber



Beef Mince

Rice Vinegar



Sriracha



Mayonnaise



Ginger Purée





Ketjap Manis



Honey

Soy Sauce



Soft Shell Taco

Before you start

Our fruit, veggies and herbs need a wash before vou use them!

Basic cooking tools, you will need:

Fine Grater (or Garlic Press) and Frying Pan.

Ingredients

mg.caiciits				
	2P	3P	4P	
Onion**	1	1	2	
Red Pepper**	1	2	2	
Garlic**	1 clove	2 cloves	2 cloves	
Beef Mince**	240g	360g	480g	
Cucumber**	1/2	3/4	1	
Rice Vinegar	1 sachet	1 sachet	2 sachets	
Sugar*	1 tsp	1½ tsp	2 tsp	
Sriracha	1 sachet	1½ sachets	2 sachets	
Mayonnaise 8) 9)	2 sachets	3 sachets	4 sachets	
Ginger Purée	½ sachet	¾ sachet	1 sachet	
Soy Sauce 11) 13)	1 sachet	2 sachets	2 sachets	
Ketjap Manis 11) 13)	1 sachet	1 sachet	2 sachets	
Honey	1 sachet	2 sachets	2 sachets	
Soft Shell Taco 13)	6	9	12	

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	539g	100g
Energy (kJ/kcal)	3621/866	672/161
Fat (g)	43	8
Sat. Fat (g)	12	2
Carbohydrate (g)	82	15
Sugars (g)	28	5
Protein (g)	35	7
Salt (g)	4.43	0.82

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

8) Egg 9) Mustard 11) Soya 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

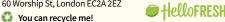
Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

Thumbs up or thumbs down? Head online or use our app to rate this recipe You made this, now show it off! Share your

creations with us: #HelloFreshSnaps

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Packed in the UK



1. Prep Time

- a) Halve, peel and thinly slice the onion.
- b) Halve the pepper and discard the core and seeds. Slice into thin strips.
- c) Peel and grate the garlic (or use a garlic press).



2. Brown the Mince

- a) Heat a drizzle of oil in a frying pan over high heat. When hot, add the beef mince.
- **b)** Cook until browned, breaking up with a spoon as it cooks, 2-3 mins.
- c) Stir the onion and pepper into the beef and continue cooking for another 4-5 mins.



3. Pickle the Cucumber

- a) Meanwhile, trim the ends from the cucumber, halve lengthways and thinly slice.
- **b)** Pop into a bowl and pour on the **rice vinegar**, a pinch of **salt** and the **sugar** (see ingredients for amount).
- c) Toss to coat and keep to one side.



4. Sriracha Mayo Time!

a) Next, mix half of the sriracha with the mayonnaise in a small bowl.



5. Finish the Beef

- a) When the onions and peppers are softened and the beef is cooked through, add the garlic and ginger purée to the pan. IMPORTANT: The beef is cooked when no longer pink in the middle.
- **b)** Stir and cook until fragrant, one minute.
- c) Stir in the soy sauce, ketjap manis, honey and remaining sriracha.
- **d)** Bring to a bubble and remove form the heat. Get ready to serve.



6. Time to Fold...

- a) Lay out 3 tacos per person on each plate.
- **b)** Spread on the **mayo** with the back of a spoon.
- c) Top with the **beef mixture** and then a few slices of **cucumber**.
- d) Serve any remaining cucumber alongside. Fold and devour!

Eniov!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.