

Korean-Style Beef Tacos with Sriracha Mayo and Pickled Cucumber

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

















Rice Vinegar



Sriracha



Mayonnaise



Ginger Purée



Soy Sauce



Ketjap Manis





Soft Shell Taco

Before you start

Our fruit and veggies need a little wash before you

Cooking tools, you will need:

Garlic Press, Frying Pan, Wooden Spoon, Bowl.

Ingredients

	2P	3P	4P
Onion**	1	1	2
Green Pepper**	1	2	2
Garlic**	1	2	2
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	11/2 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)	3123 /747	580 /139
Fat (g)	29	5
Sat. Fat (g)	10	2
Carbohydrate (g)	84	16
Sugars (g)	29	5
Protein (g)	34	6
Salt (g)	3.23	0.60

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

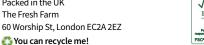
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Packed in the UK The Fresh Farm 60 Worship St, London EC2A 2EZ







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).



Brown the Mince

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



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). Toss to coat and keep to one side.



Sriracha Mayo Time

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



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, 1 minute.
- c) Stir in the soy sauce, ketjap manis, honey and remaining **sriracha**. Bring to a bubble and remove form the heat.
- d) Get ready to serve.



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!

Enjoy!

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.