



Korean Style Beef Tacos

with Sriracha Mayo and Pickled Cucumber

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

12



Onion



Green Pepper



Garlic



Beef Mince



Cucumber



Rice Vinegar



Sriracha



Mayonnaise



Ginger Puree



Soy Sauce



Ketjap Manis



Honey



Soft Shell Taco

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Garlic Press, Frying Pan, Wooden Spoon, Bowl, Plate.

Ingredients

	2P	3P	4P
Onion**	1	1	2
Green Pepper**	1	2	2
Garlic	1	2	2
Beef Mince**	240g	360g	480g
Cucumber**	½	¾	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 Puree	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 pot	2 pots	2 pots
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)	3124 /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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HelloFresh UK

Packed in the UK

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 You can recycle me!



Prep Time

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



Sriracha Mayo Time

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



Brown the Mince

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



Finish the Beef

- When the **onions** and **peppers** are softened and the **beef** is cooked through, add the **garlic** and **ginger puree** to the pan. **IMPORTANT:** *The beef is cooked when no longer pink in the middle.* Stir and cook until fragrant, 1 minute.
- Stir in the **soy sauce**, **ketjap manis**, **honey** and remaining **sriracha**. Bring to a bubble and remove from the heat. Get ready to serve.



Pickle the Cucumber

- Meanwhile, trim the ends from the **cucumber**, halve lengthways and thinly slice.
- 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.



Time to Fold

- Lay out **3 tacos** per person on each plate. Spread on the **mayo** with the back of a spoon.
- Top with the **beef mixture** and then a few slices of **cucumber**.
- 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.