

# Korean Style Beef Tacos

with Sriracha Mayo and Pickled Onion

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







**Red Onion** 







Bell Pepper

Green Pepper



Garlic Clove



Sriracha



Mayonnaise



Ginger Puree





Ketjap Manis



Soy Sauce



Soft Shell Taco

# Before you start

Our fruit and veggies need a little wash before you

# Cooking tools, you will need:

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

	2P	3P	4P	
Red Onion**	1	1	2	
Rice Vinegar	1 sachet	1 sachet	2 sachets	
Sugar*	1 tsp	1½ tsp	2 tsp	
Green Pepper**	1	1	2	
Bell Pepper***	1	2	2	
Garlic Clove	1	2	2	
Beef Mince**	240g	360g	480g	
Sriracha	1 sachet	11/2 sachets	2 sachets	
Mayonnaise 8) 9)	2 sachets	3 sachets	4 sachets	
Ginger Puree	½ sachet	¾ sachet	1 sachet	
Soy Sauce <b>11) 13)</b>	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 ***Based on season				

\*Not Included \*\*Store in the Fridge \*\*\*Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

#### Nutrition

	Per serving	Per 100g
for uncooked ingredient	440g	100g
Energy (kJ/kcal)	2259 /540	513 /123
Fat (g)	27	6
Sat. Fat (g)	9	2
Carbohydrate (g)	42	10
Sugars (g)	27	6
Protein (g)	31	7
Salt (g)	3.53	0.80

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

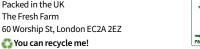
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## Make the Pickle

- a) Halve, peel and thinly slice the red onion.
- b) Put the rice vinegar into a small bowl and add the sugar (see ingredients for amount).
- c) Season with salt and pepper, add half the red onion and stir to coat. Set aside.



# Finish the Prep

- a) Halve the peppers and discard the cores and seeds. Slice into thin strips.
- **b)** Peel and grate the **garlic** (or use a garlic press).



#### **Brown the Mince**

- a) Heat a drizzle of oil in a frying pan on medium-high heat.
- b) When the oil is hot, add the beef mince and cook until browned, 5-6 mins. **IMPORTANT**: Wash your hands and equipment after handling raw mince. Use a wooden spoon to break it up as it cooks.
- c) Drain and discard any excess fat from the mince, then season with salt and pepper.
- d) Stir the remaining red onion and pepper into the **mince** and continue cooking until softened, 4-5 mins.



# Sriracha Mayo Time

a) Next, mix half of the sriracha with the mavonnaise 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 puree to the pan. IMPORTANT: The beef is cooked when no longer pink in the middle.
- b) Stir and cook until fragrant, 1 min.
- c) Stir in the soy sauce, ketjap manis, honey and remaining **sriracha**. Bring to a bubble and remove form the heat. TIP: If your honey has hardened, pop the unopened sachet in a bowl of hot water for 1 min.



#### 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 some of the pickled red onion.
- d) 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.