



# Korean Style Beef Tacos

with Sriracha Mayo and Pickled Onion

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

N° 12



Red Onion



Rice Vinegar



Green Pepper



Bell Pepper



Garlic Clove



Beef Mince



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:

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	1½ sachets	2 sachets
Mayonnaise <b>8) 9)</b>	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 <b>11) 13)</b>	1 sachet	1 sachet	2 sachets
Honey	1 sachet	2 sachets	2 sachets
Soft Shell Taco <b>13)</b>	6	9	12

\*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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HelloFresh UK

Packed in the UK

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You can recycle me!



## Make the Pickle

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



## Sriracha Mayo Time

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



## Finish the Prep

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



## 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 min.
- Stir in the **soy sauce**, **ketjap manis**, **honey** and remaining **sriracha**. Bring to a bubble and remove from the heat. **TIP:** *If your honey has hardened, pop the unopened sachet in a bowl of hot water for 1 min.*



## Brown the Mince

- Heat a drizzle of **oil** in a frying pan on medium-high heat.
- 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.
- Drain and discard any excess fat from the **mince**, then season with **salt** and **pepper**.
- Stir the remaining **red onion** and **pepper** into the **mince** and continue cooking until softened, 4-5 mins.



## 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 some of the **pickled red onion**.
- 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.