



Korean Style Beef Tacos

with Sriracha Mayo and Pickled Onion

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

13



Red Onion



Green Pepper



Bell Pepper



Garlic Clove



Beef Mince



Rice Vinegar



Sriracha



Mayonnaise



Ginger Puree



Soy Sauce



Ketjap Manis



Honey



Tortilla

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 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)	1 sachet	1 sachet	2 sachets
Honey	1 sachet	2 sachets	2 sachets
Tortilla 13)	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	533g	100g
Energy (kJ/kcal)	3299 / 789	619 / 148
Fat (g)	33	6
Sat. Fat (g)	12	2
Carbohydrate (g)	87	16
Sugars (g)	28	5
Protein (g)	36	7
Salt (g)	4.41	0.83

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

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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**. **TIP:** *If your honey has hardened, pop it in a bowl of hot water for 1 min.* Bring to a bubble and remove from the heat.



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 **tortillas** 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.