



Korean Style Beef Tacos

with Sriracha and Pickled Onion

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

13



Red Onion



Rice Vinegar



Green Pepper



Garlic Clove



Beef Mince



Sriracha



Ginger Puree



Soy Sauce



Ketjap Manis



Plain Taco Tortilla

Pantry Items

Sugar, Mayonnaise, Honey

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Bowl, garlic press, frying pan, baking tray and plate.

Ingredients

	2P	3P	4P
Red Onion**	1	1	2
Rice Vinegar	1 sachet	1 sachet	2 sachets
Sugar for the Pickle*	1 tsp	1 ½ tsp	2 tsp
Green Pepper**	2	3	4
Garlic Clove**	1	2	2
Beef Mince**	240g	360g	480g
Sriracha	1 sachet	1 ½ sachets	2 sachets
Mayonnaise*	3 tbsp	4 tbsp	6 tbsp
Ginger Puree	½ sachet	¾ sachet	1 sachet
Soy Sauce 11) 13)	25ml	50ml	50ml
Ketjap Manis 11)	1 sachet	1 sachet	2 sachets
Honey*	1 tbsp	2 tbsp	2 tbsp
Plain Taco Tortilla 13)	6	9	12

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	525g	100g
Energy (kJ/kcal)	3535 /845	674 /161
Fat (g)	42	8
Sat. Fat (g)	13	2
Carbohydrate (g)	83	16
Sugars (g)	24	5
Protein (g)	34	7
Salt (g)	4.80	0.92

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

11) Soya 13) Cereals containing Gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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60 Worship St, London EC2A 2EZ

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1



Make the Pickled Onion

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

2



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).

3



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. Use a spoon to break it up as it cooks, then drain and discard any excess fat. Season with **salt** and **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw mince.
- Stir the **peppers** and remaining **red onion** into the **mince** and continue cooking until softened, 4-5 mins.

4



Sriracha Mayo Time

- Preheat your oven to 200°C.
- Meanwhile, mix **half** the **sriracha** with the **mayonnaise** (see ingredients for amount) in a small bowl (add less **sriracha** if you don't like heat).

5



Flavour 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 mince is cooked when no longer pink in the middle.
- Stir and cook until fragrant, 1 min.
- Stir in the **soy sauce**, **ketjap manis**, **honey** (see ingredients for amount) and remaining **sriracha**. Bring to a bubble, simmer for 1-2 mins, then remove from the heat.
- Meanwhile, pop the **tortillas** onto a baking tray and into your oven to warm through, 2-3 mins.

6



Assemble the Tacos

- Lay out the **warmed tortillas** on plates (3 per person).
- Spread on the **sriracha mayo** with the back of a spoon.
- Top with spoonfuls of the **beef mixture** and finish with the **pickled onion** - as much as you'd like. **TIP:** Tacos are best enjoyed eaten by hand - get stuck in!

Enjoy!