



ONE-PAN BANH MI-STYLE BEEF TACOS

with Pickled Cucumber & Sriracha Mayo

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lime



1 | 2
Mini Cucumber



¼ oz | ½ oz
Cilantro



10 oz | 20 oz
Ground Beef**



5 tsp | 10 tsp
Rice Wine Vinegar



4 oz | 8 oz
Shredded Carrots



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame, Soy,
Wheat



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Sriracha



6 | 12
Flour Tortillas
Contains: Soy, Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

SRIRACHA MAYO

Mayo is a classic banh mi sandwich spread; here, we blend it with Sriracha for a drizzly taco topping.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 920



QUICKER PICKLE-UPPER

Quick pickles aren't only great on tacos—we love them in sandwiches, salads, grain bowls, and more! Try making our quick brine from Step 2 again to pickle thin slices of jalapeño, red onion, or radish.

BUST OUT

- 2 Small bowls
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Sugar (**½ tsp** | **1 tsp**)
- Cooking oil (**2 tsp** | **2 tsp**)

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1 PREP

- **Wash and dry produce.**
- Halve **lime**. Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Finely chop **cilantro**.



2 PICKLE CUCUMBER

- In a small bowl, combine **half the vinegar (you'll use the rest later)**, **juice from half the lime**, **½ tsp sugar (1 tsp for 4 servings)**, and a **pinch of salt**.
- Stir in **cucumber**. Set aside to quick-pickle.



3 COOK CARROTS

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **carrots** and cook, stirring, until just tender, 1 minute. Season with **salt** and **pepper**.
- Turn off heat; transfer to a plate.



4 COOK BEEF

- Heat another **drizzle of oil** in same pan over medium-high heat. Add **beef**; season with a **pinch of salt and pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **sweet soy glaze** and **remaining vinegar**. Bring to a simmer, then immediately turn off heat. Taste and season with **salt** and **pepper**.



5 MAKE SRIRACHA MAYO

- In a second small bowl, combine **mayonnaise** with **Sriracha** to taste. Season with **salt**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 FINISH & SERVE

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with **saucy beef**, **carrots**, **pickled cucumber (draining first)**, and **cilantro**. Drizzle with **Sriracha mayo**. Cut **remaining lime** into wedges and serve on the side.

*Ground Beef is fully cooked when internal temperature reaches 160°.