



ONE-PAN BEEF STIR-FRY TACOS

with Tangy Slaw, Sriracha Mayo & Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ¼ oz
Cilantro



4 oz | 8 oz
Shredded Red Cabbage



5 tsp | 5 tsp
Rice Wine Vinegar



1 | 2
Long Green Pepper



10 oz | 20 oz
Ground Beef**



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



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 1 tsp
Sriracha



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1 | 2
Crispy Fried Onions
Contains: 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.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 720



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 980



HELLO

SRIRACHA MAYO

Creamy and spicy—the perfect contrast to tangy slaw, crispy onions, and sweet-soy-glazed beef

CHOP CHOP

Did you know that cilantro stems are edible? Not only that—they add tons of flavor to your dish. Since they're slightly less tender than the leaves, chop them as finely as possible in step 1 for the best possible texture. Less food waste, more flavor!

BUST OUT

- Medium bowl
- Small bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Sugar (1½ tsp | 3 tsp)
- Cooking oil (1 tsp | 1 tsp)

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

🍤 *Shrimp are fully cooked when internal temperature reaches 145°.



1 PREP & MAKE SLAW

- Wash and dry produce.
- Roughly chop **cilantro**. Halve, core, and thinly slice **green pepper**.
- In a medium bowl, toss together **cabbage**, **half the vinegar (all for 4 servings)**, **half the cilantro**, **1 tsp sugar (2 tsp for 4)**, and a **pinch of salt** until thoroughly combined.



3 MIX MAYO & WARM TORTILLAS

- Meanwhile, in a small bowl, combine **mayonnaise** with **Sriracha** to taste. Season with **salt** and **pepper**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



2 COOK BEEF & GREEN PEPPER

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and cook, stirring, until slightly softened, 2-3 minutes.
- Add **beef*** and season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **2½ TBSP sweet soy glaze (5 TBSP for 4 servings)** and **½ tsp sugar (1 tsp for 4)**. (TIP: Be sure to measure the **sweet soy glaze—we sent more.**) Cook until everything is coated and glaze has thickened, 1-2 minutes. Remove from heat.

- 🍤 Rinse **shrimp*** under cold water, then pat dry with paper towels. Swap in shrimp for beef. Cook, stirring occasionally (**no need to break into pieces!**), until opaque and cooked through, 4-6 minutes.



4 SERVE

- Divide **tortillas** between plates and fill with **beef stir-fry** and **slaw (draining first)**. Top with **Sriracha mayo**, **crispy fried onions**, and **remaining cilantro**. Serve.