

INGREDIENTS

2 PERSON | 4 PERSON



1/4 oz | 1/4 oz Cilantro



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



1tsp | 1tsp Sriracha 🕽



Flour Tortillas Contains: Soy, Wheat



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



ONE-PAN BEEF STIR-FRY TACOS

with Tangy Slaw, Sriracha Mayo & Crispy Fried Onions





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

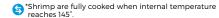
- Medium bowl
- Small bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Sugar (1½ tsp | 3 tsp)
- Cooking oil (1 tsp | 1 tsp)

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*Ground Beef is fully cooked when internal temperature





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.