



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lime



1 | 2
Persian 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: Soy, Wheat



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs, Soy



1 tsp | 2 tsp
Sriracha



6 | 12
Flour Tortillas
Contains: Wheat

HELLO

SRIRACHA MAYO

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

BANH-MI-STYLE BEEF TACOS

with Pickled Cucumber & Sriracha Mayo

ONE PAN



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 900



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
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Sugar ($\frac{1}{2}$ tsp | 1 tsp)
- Vegetable oil (2 tsp | 2 tsp)

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1 PREP

- **Wash and dry all 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**, $\frac{1}{2}$ 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°.