

INGREDIENTS

2 PERSON | 4 PERSON



Lime



¼ oz | ½ oz Cilantro



5 tsp | 10 tsp Rice Wine





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



1 tsp | 2 tsp Sriracha



Persian Cucumber



10 oz | 20 oz **Ground Beef**



4 oz | 8 oz Shredded Carrots



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs, Soy



Flour Tortillas

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



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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 (1/2 tsp | 1 tsp)
- Vegetable oil (2 tsp | 2 tsp)

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



1 PREP

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



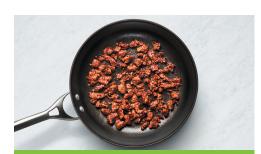
2 PICKLE CUCUMBER

- In a small bowl, combine half the vinegar (you'll use the rest later), juice from half the lime, 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.

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