



# Korean-Style Beef Tacos

with Sriracha Mayo and Pickled Cucumber

**Rapid** 20 Minutes • Medium Spice • 2 of your 5 a day

12



Onion



Green Pepper



Garlic



Beef Mince



Cucumber



Rice Vinegar



Sriracha



Mayonnaise



Ginger Purée



Soy Sauce



Ketjap Manis



Honey



Soft Shell Taco

## Before you start

Our fruit and veggies need a little wash before you use them!

## Cooking tools, you will need:

Fine Grater (or Garlic Press) and Frying Pan.

## Ingredients

	2P	3P	4P
Onion**	1	1	2
Green Pepper**	1	2	2
Garlic**	1 clove	2 cloves	2 cloves
Beef Mince**	240g	360g	480g
Cucumber**	½	¾	1
Rice Vinegar	1 sachet	1 sachet	2 sachets
Sugar*	1 tsp	1½ tsp	2 tsp
Sriracha	1 sachet	1½ sachets	2 sachets
Mayonnaise <b>8) 9)</b>	2 sachets	3 sachets	4 sachets
Ginger Purée	½ sachet	¾ sachet	1 sachet
Soy Sauce <b>11) 13)</b>	1 sachet	2 sachets	2 sachets
Ketjap Manis <b>11)</b>	1 sachet	1 sachet	2 sachets
Honey	1 sachet	2 sachets	2 sachets
Soft Shell Taco <b>13)</b>	6	9	12

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	539g	100g
Energy (kJ/kcal)	3123 / 747	580 / 139
Fat (g)	29	5
Sat. Fat (g)	10	2
Carbohydrate (g)	84	16
Sugars (g)	29	5
Protein (g)	34	6
Salt (g)	3.23	0.60

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

**8) Egg 9) Mustard 11) Soya 13) Gluten**

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

## Contact

Thumbs up or thumbs down?

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## Prep Time

- Halve, peel and thinly slice the **onion**.
- Halve the **pepper** and discard the core and seeds. Slice into thin strips.
- Peel and grate the **garlic** (or use a garlic press).



## Sriracha Mayo Time!

- Next, mix **half** of the **sriracha** with the **mayonnaise** in a small bowl.



## Brown the Mince

- Heat a drizzle of **oil** in a frying pan over high heat.
- When hot, add the **beef mince**. Cook until browned, breaking up with a spoon as it cooks, 2-3 mins. **TIP: Drain off any excess fat.**
- Stir the **onion** and **pepper** into the **beef** and continue cooking for another 4-5 mins.



## Finish the Beef

- When the **onions** and **peppers** are softened and the **beef** is cooked through, add the **garlic** and **ginger purée** to the pan. **IMPORTANT: The beef is cooked when no longer pink in the middle.**
- Stir and cook until fragrant, 1 minute.
- Stir in the **soy sauce**, **ketjap manis**, **honey** and remaining **sriracha**. Bring to a bubble and remove from the heat.
- Get ready to serve.



## Pickle the Cucumber

- Meanwhile, trim the ends from the **cucumber**, halve lengthways and thinly slice.
- Pop into a bowl and pour on the **rice vinegar**, a pinch of **salt** and the **sugar** (see ingredients for amount).
- Toss to coat and keep to one side.



## Time to Fold...

- Lay out 3 **tacos** per person on each plate.
- Spread on the **mayo** with the back of a spoon.
- Top with the **beef mixture** and a few slices of **cucumber**.
- Serve any remaining **cucumber** alongside.
- Fold and devour!

## Enjoy!

**There may be changes to ingredients in recipes:**

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.