



20-MIN MEAL

# SESAME BEEF TACOS

with Quick-Pickled Veggies and Spicy Crema



## HELLO QUICK-PICKLED VEGGIES

Cucumber and radishes become flavorful and crisp in a snap.

**PREP: 5 MIN** | **TOTAL: 20 MIN** | **CALORIES: 780**



Scallions



Radishes



White Wine Vinegar



Ground Beef



Sesame Oil



Korean Chili Flakes



Cucumber



Cilantro



Red Cabbage



Garlic Powder



Sour Cream  
(Contains: Milk)



Flour Tortillas  
(Contains: Wheat)



## START STRONG


Korean chili flakes have a slight sweetness and medium heat. Add them to taste to the crema and filling—if you like things spicy, use the whole pack and turn it up all the way!

## BUST OUT

- Medium bowl
- Small bowl
- Large pan
- Paper towel
- Sugar (2 tsp | 4 tsp)
- Oil (1 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Cucumber 1 | 2
- Radishes 3 | 6
- Cilantro ¼ oz | ¼ oz
- White Wine Vinegar 2 TBSP | 4 TBSP
- Sour Cream 4 TBSP | 8 TBSP
- Korean Chili Flakes  1 tsp | 2 tsp
- Red Cabbage 4 oz | 8 oz
- Ground Beef 10 oz | 20 oz
- Garlic Powder 1 tsp | 2 tsp
- Sesame Oil 1 TBSP | 2 TBSP
- Flour Tortillas 6 | 12

## HELLO WINE



PAIR WITH  
La Colline Sacrée  
Pays d'Oc Viognier, 2016

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## 1 PREP

Wash and dry all produce. Trim, then thinly slice **scallions**. Thinly slice **cucumber** and **radishes** crosswise. Pick **cilantro** leaves from stems; discard stems.



## 2 PICKLE VEGGIES

In a medium bowl, toss together **cucumber**, **radishes**, **white wine vinegar**, **1 tsp sugar**, and a pinch of **salt** and **pepper**. Set aside until rest of meal is ready.



## 3 MAKE CHILI CREMA

In a small bowl, stir together **sour cream** and a few **chili flakes** (to taste—start with a pinch and go up from there, saving a little for the filling). Season with **salt** and **pepper**.



## 4 COOK FILLING

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **scallions** and **cabbage**. Cook, tossing, until softened, 4-5 minutes. Add **beef**, **garlic powder**, and **1 tsp sugar**, breaking up meat into pieces. Cook, tossing, until beef is no longer pink, 4-5 minutes. Season with **salt** and **pepper**. Stir in **sesame oil** and a pinch of **chili flakes** (to taste).



## 5 WARM TORTILLAS

While filling cooks, wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds.



## 6 PLATE AND SERVE

Spread a bit of **chili crema** on each tortilla, then top with **filling**, a small amount of **pickled veggies**, **cilantro**, and any remaining **chili flakes**, if desired. Serve with remaining pickled veggies on the side.

## GLOBE-TROTTER!

Korean and Mexican flavors meet in this multicultural mashup.

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