



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: 740**



Scallions



Radishes



White Wine Vinegar



Ground Beef



Sesame Oil



Korean Chili Flakes



Sriracha



Cucumber



Cilantro



Red Cabbage



Garlic Powder



Sour Cream
(Contains: Milk)



Flour Tortillas
(Contains: Wheat)



Soy Sauce
(Contains: Soy)

START STRONG

Mandoline slicers are great for quickly, evenly, and thinly cutting veggies. If you have one, break it out for slicing the cucumbers and radishes in step 1.

BUST OUT

- Medium bowl
- Small bowl
- Large pan
- Paper towel
- Sugar (2 tsp | 4 tsp)
- Vegetable 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	5 tsp 10 tsp
• 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
• Soy Sauce	1 TBSP 2 TBSP
• Sriracha	2 tsp 4 tsp
• Sesame Oil	1 TBSP 2 TBSP
• Flour Tortillas	6 12

WINE CLUB

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1 PREP

Wash and dry all produce.

Trim, then thinly slice **scallions**. Slice **cucumber** and **radishes** into thin rounds. Pick **cilantro leaves** from stems; discard stems.



2 PICKLE VEGGIES

In a medium bowl, toss together **cucumber**, **radishes**, **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 meat into pieces. Cook, until beef is no longer pink, 4-5 minutes. Season with **salt**, **pepper**, and up to ½ tsp more sugar (to taste). Stir in **1 TBSP soy sauce**, **1 tsp sriracha** (we sent more soy sauce and sriracha), **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**, remaining **sriracha** (to taste), 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 mash-up.

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