



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: 720**



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 cucumber and radishes in step 1.

## BUST OUT

- Medium bowl
- Small bowl
- Large pan
- Paper towel
- Sugar (2½ tsp | 5 tsp)
- Vegetable oil (1 tsp | 2 tsp)

## INGREDIENTS

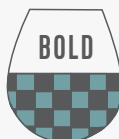
Ingredient 2-person | 4-person

• Scallions	2   4
• Radishes	3   6
• Cucumber	1   2
• 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

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREP

Wash and dry all produce. Trim, then thinly slice **scallions**. Slice **radishes** and **cucumber** 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, tossing, 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.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)