



SESAME BEEF TACOS

with Quick-Pickled Veggies & Chili Sour Cream



HELLO

QUICK-PICKLED VEGGIES

Cucumber and radishes become tangy in a snap.

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 820



Radishes



Scallions



White Wine Vinegar



Korean Chili Flakes



Ground Beef



Sesame Oil



Sriracha



Persian Cucumber



Cilantro



Sour Cream
(Contains: Milk)



Shredded Red Cabbage



Garlic Powder



Soy Sauce
(Contains: Soy, Wheat)



Flour Tortillas
(Contains: Wheat)

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 towels
- Sugar (2½ tsp | 4½ tsp)
- Vegetable oil (1 tsp | 1 tsp)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Radishes **3** | **6**
- Persian Cucumber **1** | **2**
- Scallions **2** | **4**
- 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**
- Shredded Red Cabbage **4 oz** | **8 oz**
- Ground Beef* **10 oz** | **20 oz**
- Garlic Powder **1 tsp** | **2 tsp**
- Sesame Oil **1 TBSP** | **2 TBSP**
- Soy Sauce **2 TBSP** | **2 TBSP**
- Sriracha **2 tsp** | **4 tsp**
- Flour Tortillas **6** | **12**

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



1 PREP

Wash and dry all produce. Trim and thinly slice **radishes** and **cucumber** into rounds. Trim and thinly slice **scallions**. Pick **cilantro leaves** from stems.



4 COOK BEEF FILLING

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **scallions** and **cabbage**; season with **salt** and **pepper**. Cook, stirring, until softened, 4-5 minutes. Add **beef**, **garlic powder**, and **1 tsp sugar** (2 tsp for 4 servings). Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Stir in **sesame oil**, half the **soy sauce** (use all for 4), half the **sriracha** (you'll use more later), and a pinch of **chili flakes** to taste. Taste and season with **salt**, **pepper**, and up to ½ tsp more sugar.

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2 PICKLE VEGGIES

In a medium bowl, combine **radishes**, **cucumber**, **vinegar**, **1 tsp sugar** (2 tsp for 4 servings), and a pinch of **salt** and **pepper**. Taste and add a pinch more sugar if you like a sweeter pickle. Set aside, stirring occasionally, until ready to serve.



5 WARM TORTILLAS

While filling cooks, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



3 MAKE CHILI SOUR CREAM

In a small bowl, combine **sour cream** and a pinch of **chili flakes** (taste and add more from there if desired; save a little for steps 4 and 6). Season with **salt** and **pepper**.



6 SERVE

Spread a bit of **chili sour cream** onto each **tortilla**; top with **beef filling**, a bit of **pickled veggies**, and **cilantro leaves**. Add as much remaining **sriracha** and **chili flakes** as you like. Serve with any remaining pickled veggies on the side.

EXTRA, EXTRA

Wondering what to do with leftover pickled veggies? Our chefs love them in salads, atop rice bowls, or on their own for snacking!

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