



Chinese Garlic Beef Tacos

with Quick-pickled Veggies

Quick

Optional Spice

25 Minutes



Ground Beef



Flour Tortillas, 6-inch



Shallot



Garlic



Carrot, julienned



Spring Mix



Hoisin Sauce



Soy Sauce



Chili Garlic Sauce



Rice Vinegar



Peanuts, chopped

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The best of both worlds combined in a tasty taco. What more could you want?

Start here

Before starting, wash and dry all produce.

Bust Out

Medium bowl, measuring spoons, strainer, large bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Flour Tortillas, 6-inch	6	12
Shallot	50 g	100 g
Garlic	6 g	12 g
Carrot, julienned	56 g	113 g
Spring Mix	56 g	113 g
Hoisin Sauce	2 tbsp	4 tbsp
Soy Sauce	2 tbsp	4 tbsp
Chili Garlic Sauce 🌶️	1 tbsp	2 tbsp
Rice Vinegar	2 tbsp	4 tbsp
Peanuts, chopped	28 g	56 g
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Peel, then thinly slice **shallot**. Peel, then mince or grate **garlic**.



Cook beef

Heat the same pan over medium-high heat. When pan is hot, add $\frac{1}{2}$ **tbsp oil** (dbl for 4 ppl), then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. ** Carefully drain and discard **excess fat**. Add **garlic** and cook, stirring often, until fragrant, 30 sec. Add **soy sauce** and **2 tbsp hoisin** (dbl for 4 ppl), then stir to combine. Season with **salt** and **pepper**.



Pickle veggies

Add **shallots**, **carrots**, **vinegar**, **2 tbsp water** and **1 tsp sugar** (dbl both for 4 ppl) to a large non-stick pan. Season with **salt**. Bring to a simmer over medium-high heat. Cook, stirring occasionally, until **sugar** dissolves, 1-2 min. Remove pan from heat. Transfer **veggies**, including **liquid**, to a medium bowl. Set aside in the fridge to cool. Carefully rinse and wipe pan clean.



Warm tortillas

Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**NOTE**: You can skip this step if you don't want to warm the tortillas!)



Toast peanuts

Heat the same pan over medium heat. Add the **peanuts** to the dry pan. Toast, stirring often, until golden-brown, 3-4 min. (**TIP**: Keep your eye on them so they don't burn!) Transfer to a plate.



Finish and serve

Whisk together **1 tbsp pickling liquid** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **spring mix**. Season with **salt** and **pepper**, then toss to combine. Drain the **pickled veggies**. Divide **tortillas** between plates. Top with **beef**, **pickled veggies** and some of the **salad**. Sprinkle **peanuts** over top and serve with as much **chili garlic sauce** as desired. Serve **remaining salad** on the side.

Dinner Solved!