



JAPANESE BEEF & PEPPER TACOS

with Sriracha-Ponzu Mayo



HELLO PONZU

A citrusy soy sauce that's equal parts sweet and tart

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 900

- | | | | | | |
|---|--|--|---|---|--|
| 
Yellow Onion | 
Ginger | 
Lime | 
Teriyaki Sauce
(Contains: Soy) | 
Mayonnaise
(Contains: Eggs) | 
Ponzu Sauce
(Contains: Fish, Soy, Wheat) |
| 
Bell Pepper* | 
Scallions | 
Ground Beef | 
Flour Tortillas
(Contains: Wheat) | 
Sriracha | |

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin. Unlike a vegetable peeler, a spoon allows you to get into ginger's knobby nooks.

BUST OUT

- 2 Small bowls
- Kosher salt
- Large pan
- Black pepper
- Slotted spoon
- Paper towels
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (2 tsp | 2 tsp)

INGREDIENTS

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

- Yellow Onion 1 | 2
- Bell Pepper 1 | 2
- Ginger 1 Thumb | 2 Thumb
- Scallions 2 | 4
- Lime 1 | 2
- Ground Beef* 10 oz | 20 oz
- Teriyaki Sauce 8 TBSP | 16 TBSP
- Flour Tortillas 6 | 12
- Mayonnaise 2 TBSP | 4 TBSP
- Ponzu Sauce 6 ml | 12 ml
- Sriracha 1 tsp | 2 tsp

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

WINE CLUB

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1 PREP

Wash and dry all produce. Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **bell pepper** into strips. Peel and mince **ginger**. Trim and thinly slice **scallions**, separating whites from greens. Quarter **lime**.



2 PICKLE SCALLION WHITES

In a small bowl, combine **scallion whites**, juice from half the **lime**, ½ **tsp sugar** (1 tsp for 4 servings), and a pinch of **salt**. Stir until sugar and salt have mostly dissolved. Set aside, stirring occasionally, until ready to serve.



3 COOK BEEF

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **beef** and **ginger**; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat. Using a slotted spoon, transfer beef to a plate and set aside. Wipe out pan.



4 MAKE FILLING

Heat a drizzle of **oil** in pan used for beef over medium-high heat. Add **bell pepper** and **onion**; season with **salt** and **pepper**. Cook, stirring, until softened, 5-7 minutes. Return **beef** to pan and add **teriyaki sauce**. Cook, stirring, until mixture is coated and sauce is slightly thickened, 1-2 minutes. Turn off heat.



5 WARM TORTILLAS & MIX MAYO

Meanwhile, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds. In a second small bowl, combine **mayonnaise**, **ponzu**, and **sriracha** to taste.



6 SERVE

Divide **beef filling** and **pickled scallion whites** between **tortillas**. Drizzle with **sriracha-ponzu mayo** and top with **scallion greens**. Serve with remaining **lime wedges** on the side.

ENCORE

Loved this teriyaki-flavored filling? Next time, try making it with ground pork instead.

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