



SESAME BEEF TACOS

with Quick-Pickled Veggies and Spicy Crema



HELLO
QUICK-PICKLED VEGGIES
Cucumbers and radishes become flavorful and crisp in a snap.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 730**

-  Scallions
-  Radishes
-  White Wine Vinegar
-  Red Cabbage
-  Garlic Powder
-  Soy Sauce (Contains: Soy)
-  Flour Tortillas (Contains: Wheat)
-  Persian Cucumbers
-  Cilantro
-  Korean Chili Flakes
-  Ground Beef
-  Sesame Oil
-  Sriracha
-  Sour Cream (Contains: Milk)

START STRONG

It's taco time! Get kids involved by letting them help with prepping the cilantro, pickling the veggies, mixing the crema, warming the tortillas, and assembling the tacos.

BUST OUT

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

INGREDIENTS

Ingredient 4-person

- | | |
|-----------------------|--------|
| • Scallions | 4 |
| • Persian Cucumbers | 2 |
| • Radishes | 6 |
| • Cilantro | ¼ oz |
| • White Wine Vinegar | 10 tsp |
| • Sour Cream | 8 TBSP |
| • Korean Chili Flakes | 2 tsp |
| • Red Cabbage | 8 oz |
| • Ground Beef | 20 oz |
| • Garlic Powder | 2 tsp |
| • Sesame Oil | 2 TBSP |
| • Soy Sauce | 2 TBSP |
| • Sriracha | 4 tsp |
| • Flour Tortillas | 12 |

WINE CLUB

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1 PREP

Wash and dry all produce. Trim, then thinly slice **scallions**. Slice **cucumbers** and **radishes** into thin rounds. Pick **cilantro leaves** from stems; discard stems.



2 PICKLE VEGGIES

In a medium bowl, toss together **cucumbers, radishes, vinegar, 2 tsp sugar**, and a big 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 large 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 **2 tsp sugar**, breaking up meat into pieces. Cook, tossing, until beef is no longer pink, 4-5 minutes. Season with **salt, pepper**, and up to 1 tsp more sugar to taste. Stir in **sesame oil, soy sauce, 2 tsp sriracha** (2 packs), 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, 30 seconds to 1 minute.



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.

FRESH TALK

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