



# SWEET SOY GLAZED STEAK TACOS

with Spicy Slaw, Marinated Cucumber & Peanuts

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Persian Cucumber



1 | 2

Lime



½ oz | 1 oz

Peanuts

Contains: Peanuts



2 TBSP | 4 TBSP

Mayonnaise

Contains: Eggs



1 oz | 2 oz

Sweet Thai Chili Sauce



4 oz | 8 oz

Coleslaw Mix



10 oz | 20 oz

Diced Steak



4 TBSP | 8 TBSP

Sweet Soy Glaze

Contains: Soy, Wheat



6 | 12

Flour Tortillas

Contains: Wheat

## HELLO

### SWEET SOY GLAZE

A blend of salty-sweet soy sauce, tangy vinegar, and nutty sesame oil creates a delicious symphony of flavor that pairs perfectly with steak.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 800

## REMIX

In step 4, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, hold tortillas directly over flames until lightly charred on both sides.

## BUST OUT

- Small bowl
- Large bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (1 tsp | 1 tsp)

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\* Steak is fully cooked when internal temperature reaches 145°.



### 1 PREP & MARINATE CUCUMBER

- **Wash and dry produce.**
- Trim and thinly slice **cucumber**. Halve **lime**.
- In a small bowl, combine cucumber, juice from **lime halves**, and a pinch of **salt**. Set aside to marinate.
- Roughly chop **peanuts**.



### 3 COOK STEAK

- Pat **diced steak\*** dry with paper towels.
- Heat a drizzle of **oil** in a large pan over high heat. Add steak and cook, stirring occasionally, until browned and cooked through, 2-3 minutes.
- Reduce heat to medium, then pour in **sweet soy glaze**. Cook until glaze has thickened, 1-2 minutes. Taste and season with **salt** and **pepper**. Turn off heat.



### 2 MAKE SLAW

- In a large bowl, combine **mayonnaise** and **chili sauce**.
- Add **coleslaw mix** and toss to coat. Season with **salt** and **pepper**.



### 4 FINISH & SERVE

- While steak cooks, wrap **tortillas** in damp paper towels. Microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with **steak, slaw, marinated cucumber** (draining excess liquid), and **peanuts**. Serve.