



# SESAME BEEF TACOS

with Quick-Pickled Veggies and Spicy Crema



## HELLO

### QUICK-PICKLED VEGGIES

Cucumber and radishes get flavorful and crisp in a snap

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 710



Scallions



Radishes



White Wine Vinegar



Korean Chili Flakes



Ground Beef



Sesame Oil



Flour Tortillas  
(Contains: Wheat)



Cucumber



Cilantro



Sour Cream  
(Contains: Milk)



Red Cabbage



Garlic Powder



TABASCO® Original Red Sauce

## START STRONG

Save some of the quick-pickled veggies for serving on the side. The red, white, and green ingredients will add the colors of Cinco de Mayo to your plate!

## BUST OUT

- Medium bowl
- Small bowl
- Large pan
- Paper towel
- Oil (1 tsp | 2 tsp)
- Sugar (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Cucumber 1 | 2
- Radishes 3 | 6
- Cilantro ¼ oz | ¼ oz
- White Wine Vinegar 2 TBSP | 4 TBSP
- Sour Cream 4 TBSP | 8 TBSP
- Korean Chili Flakes 🌶️ 1 tsp | 2 tsp
- Red Cabbage 4 oz | 8 oz
- Ground Beef 8 oz | 16 oz
- Garlic Powder 1 tsp | 2 tsp
- Sesame Oil 1 TBSP | 2 TBSP
- Flour Tortillas 6 | 12
- TABASCO® Original Red Sauce 🌶️

## HELLO WINE

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## 1 PREP

**Wash and dry all produce.** Trim, then thinly slice **scallions**. Thinly slice **cucumber** and **radishes** crosswise. Pick **cilantro** leaves from stems; discard stems.



## 2 PICKLE VEGGIES

In a medium bowl, toss **cucumber**, **radishes**, **white wine vinegar**, **1 tsp sugar**, and a 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 **Korean 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 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 **1 tsp sugar**. Cook, breaking up meat into pieces, until no longer pink, 4-5 minutes. Season generously with **salt** and **pepper**. Stir in **sesame oil** and a pinch of **Korean chili flakes** (to taste).



## 5 WARM TORTILLAS

While filling cooks, wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds. **TIP:** Alternatively, wrap tortillas in foil and warm in oven for 5 minutes at 400 degrees.



## 6 ASSEMBLE AND SERVE

Spread a bit of **chili crema** on each **tortilla**, then top with **filling**, a small amount of **pickled veggies**, **cilantro**, and any remaining **Korean chili flakes**, if desired. Serve with remaining pickled veggies on the side.

## FLAVOR YOUR WORLD!

Shake on **TABASCO® Sauce** for a little heat and a ton of flavor.

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