

Customized Protein Add

# HELLO Korean-Inspired Steak Tacos

with Sesame-Apple Slaw and Sticky Gochujang Sauce

Gourmet Tacos

🚫 Swap

Spicy

×2 Double

40 Minutes

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and

you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🦫





Steak 370 g | 740 g

340 g | 680 g













Spring Mix 113 g | 227 g



Mini Cucumber

2 | 4



Green Onion







Sweet Bell Pepper 1 | 2











Honey-Garlic Sauce 4 tbsp | 8 tbsp



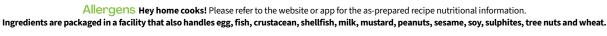
Seasoned Rice

Ingredient quantities



2 tbsp | 4 tbsp

Sesame Seeds 1 tbsp | 2 tbsp



Cooking utensils | Aluminum foil, baking sheet, large bowl, large non-stick pan, measuring spoons, paper towels, small bowl, small pot



#### Pickle cucumber

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Thinly slice cucumbers.
- Add vinegar, 1 tbsp (2 tbsp) honey-garlic sauce and 1 tbsp (2 tbsp) water to a small pot. Season with salt. Bring to a simmer over medium-high heat. Cook, stirring to combine, for 30 sec.
- Remove from heat, then add cucumbers.
  Transfer cucumbers, including liquid, to a large bowl. Set aside in the fridge to cool.



## Toast sesame seeds and start prep

- Heat a large non-stick pan over medium-high heat. When hot, add sesame seeds to the dry pan. Toast, stirring often, until golden, 1-3 min. (TIP: Keep your eye on them so they don't burn.) Transfer to a plate.
- Line a baking sheet with foil.

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- Core, then thinly slice pepper.
- Add pepper, ½ tbsp (1 tbsp) oil to one side of prepared baking sheet. Season with salt and pepper. Toss to coat.
- Combine gochujang and remaining honeygarlic sauce in a small bowl.



🗘 Swap | Striploin Steak

🗘 Swap | Tenderloin Steak

- Pat **steaks** dry with paper towels. Season with **salt** and **pepper**.
- Reheat the same pan over medium-high.
- When hot, add ½ tbsp (1 tbsp) oil, then steaks. Sear until golden-brown, 1-2 per side.
   Transfer steaks to other side of baking sheet.
- Spoon 1 tsp of gochujang sauce mixture over top of each steak.
- Broil steaks and peppers in the middle of the oven until peppers are lightly charred and steak is cooked to desired doneness,
   4-8 min.\*\*



#### Warm tortillas and make salad

- Wrap tortillas in foil, then place in the top of the oven until warm, 4-5 min. (TIP: You can skip this step if you don't want to warm the tortillas.)
- Drain all but 2 tbsp (4 tbsp) pickling liquid from cucumbers. Add spring mix, apple, green onions, sesame seeds and ½ tbsp (1 tbsp) oil. Season with salt and pepper. Toss to coat.



- Thinly slice steak.
- Arrange tortillas on a clean surface. Divide peppers over one half. Place some of the salad over other half.
- · Top with steak.
- Drizzle remaining gochujang sauce over top.
- Sprinkle **crispy shallots** over top.
- Serve remaining salad alongside.

#### 3 | Cook steak and peppers

🔘 Swap | Striploin Steak

If you've opted for **striploin steak**, cook it in the same way the recipe instructs you to cook the **sirloin steak**.

#### 3 | Cook steaks and peppers

🚫 Swap | Tenderloin Steak

If you've opted for **tenderloin steaks**, cook them in the same way the recipe instructs you to cook the **sirloin steaks**.



### Finish prep

- While **steak** and **peppers** cook, core, then cut **apple** into ¼-inch matchsticks.
- Thinly slice green onions.
- When steak and peppers are done, transfer to a plate and set aside to rest for 2-3 min.
   (NOTE: If steak is done before peppers, carefully remove and continue broiling peppers). Turn off oven.

Measurements within steps (2 tbsp) oil 2 person 4 person Ingredien