



Korean-Inspired Steak Tacos

with Sesame-Apple Slaw and Sticky Gochujang Sauce

Gourmet Tacos

Spicy

40 Minutes

Customized Protein

+ Add

Swap

or

*2 Double

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](https://www.hellofresh.ca)

Swap



Striploin
Steak
370 g | 740 g

Swap



Tenderloin
Steak
340 g | 680 g



Top Sirloin Steak
285 g | 570 g



Flour Tortillas
6 | 12



Spring Mix
113 g | 227 g



Mini Cucumber
2 | 4



Green Onion
2 | 4



Gala Apple
1 | 2



Sweet Bell
Pepper
1 | 2



Crispy Shallots
28 g | 56 g



Gochujang
2 tbsp | 4 tbsp



Honey-Garlic
Sauce
4 tbsp | 8 tbsp



Seasoned Rice
Vinegar
2 tbsp | 4 tbsp



Sesame Seeds
1 tbsp | 2 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



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.

4



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.

2



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.
- 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 honey-garlic sauce** in a small bowl.

5



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.

3



Cook steaks and peppers

🔄 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. ******

6



Finish and serve

- 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.

Measurements within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

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**.

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.