

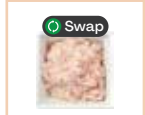


# SuperQuick Asian-Inspired Beef Tacos

## with Peanuts and Hot Honey Drizzle

Spicy

15 Minutes



Ground Chicken <sup>+</sup>  
250 g | 500 g

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)



Ground Beef  
250 g | 500 g



Flour Tortillas  
6 | 12



Red Cabbage, shredded  
113 g | 226 g



Carrot, julienned  
113 g | 226 g



Green Onion  
2 | 4



Chili-Garlic Sauce <sup>✓</sup>  
1 tbsp | 2 tbsp



Soy Sauce Mirin Blend  
4 tbsp | 8 tbsp



Mayonnaise  
2 tbsp | 4 tbsp



Seasoned Rice Vinegar  
1 tbsp | 2 tbsp



Peanuts, chopped  
28 g | 56 g



Ginger-Garlic Puree  
2 tbsp | 4 tbsp



Honey  
1 | 2

**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.

Pantry items | Oil, sugar, salt, pepper

Cooking utensils | Large bowl, large non-stick pan, measuring spoons, paper towels, small bowl

1



### Cook beef

- Before starting, wash and dry all produce.

🔄 Swap | Ground Chicken

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat.
- Add **ginger-garlic puree** and **soy sauce mirin blend**. Cook, stirring often, until fragrant and most of the liquid is absorbed, 1 min. Remove from heat.

2



### Prep and make slaw

- Meanwhile, thinly slice **green onion**.
- Add **cabbage, carrots, vinegar, mayo, half the green onions** and ¼ **tsp** (½ **tsp**) **sugar** to a large bowl.
- Season with **salt** and **pepper**, then toss to combine.

3



### Make hot honey drizzle

- Combine **honey** and as much **chili-garlic sauce** as desired in a small bowl.

4



### Warm tortillas

- Just before serving, wrap **tortillas** in paper towels.
- Microwave until **tortillas** are warm and flexible, 30 sec-1 min. (**TIP**: You can skip this step if you don't want to warm the tortillas!)

5



### Finish and serve

- Divide **tortillas** between plates.
- Top with **cabbage slaw, beef mixture** and **hot honey drizzle**.
- Sprinkle **peanuts** and **remaining green onions** over top.

Measurements  
within steps

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

## 1 | Cook chicken

🔄 Swap | Ground Chicken

If you've opted to get **ground chicken**, cook it in the same way the recipe instructs you to cook the **ground beef**\*\* Skip instructions to drain and discard excess fat.

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook to a minimum internal temperature of 74°C/165°F.