



# Hoisin Beef Tacos

## with Sesame Slaw

Family Friendly 20-30 Minutes

Customized Protein

+ Add














Swap

or

x2 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 Turkey 250 g   500 g	 Tofu 1   2
 Ground Beef 250 g   500 g	 Flour Tortillas 6   12
 Moo Shu Spice Blend 1 tbsp   2 tbsp	 Hoisin Sauce 4 tbsp   4 tbsp
 Soy Sauce 1 tbsp   2 tbsp	 Sesame Oil 1 tbsp   2 tbsp
 Green Onion 2   4	 Coleslaw Cabbage Mix 170 g   340 g
 Seasoned Rice Vinegar 1 tbsp   2 tbsp	 Mayonnaise 2 tbsp   4 tbsp
 Sweet Bell Pepper 1   2	

**Ingredient quantities** 56 g | 113 g  
2-serving | 4-serving

**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 | Sugar, pepper, salt

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

1



## Prep and make slaw

- Before starting, wash and dry all produce.

- Core, then cut **pepper** into ¼-inch slices.
- Thinly slice **green onions**.
- To a large bowl, add **mayo**, **half the soy sauce**, **half the sesame oil**, **vinegar** and ½ **tsp** (1 tsp) **sugar**. Season with **salt** and **pepper**, then whisk to combine.
- Add **coleslaw cabbage mix** and **green onions**, then toss to combine. Set aside.

4



## Warm tortillas (optional)

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

2



## Start filling

🔄 Swap | **Ground Turkey**

🔄 Swap | **Tofu**

- Heat a large non-stick pan over medium-high.
- When hot, add **remaining sesame oil**, then **beef** and **peppers**. Cook for 4-5 min, breaking up **beef** into smaller pieces, until **peppers** are tender and no pink remains in **beef**.\*\*
- Carefully drain and discard excess fat.

5



## Finish and serve

- Divide **beef-pepper filling** between **tortillas**.
- Drizzle with **1 tbsp** (2 tbsp) **hoisin sauce**.
- Top with **slaw**.
- Divide **tacos** between plates.

3



## Finish filling

- To the pan with **beef** and **peppers**, add **Moo Shu Spice Blend** and **remaining soy sauce**. Cook for 1 min, stirring often, until fragrant.
- Season with **salt** and **pepper**.
- Remove from heat. Stir in **1 tbsp** (2 tbsp) **hoisin sauce**. Set aside.

Measurements within steps **1 tbsp** (2 tbsp) **oil**  
2-serving 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

## 2 | Start filling

🔄 Swap | **Ground Turkey**

If you've opted to get **turkey**, cook in the same way the recipe instructs you to cook the **beef**.\*\* Disregard instructions to drain excess fat.

## 2 | Start filling

🔄 Swap | **Tofu**

If you've opted to get **tofu**, pat **tofu** dry with paper towels, then crumble into pea-sized pieces. When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, **remaining sesame oil**, then **tofu** and **peppers**. Cook for 6-7 min, stirring occasionally, until **tofu** is browned all over. Disregard instructions to drain excess fat. Follow the rest of the recipe as written.

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