

HELLO Hoisin Beef Tacos with Sesame Slaw

Family Friendly 20-30 Minutes





Customized Protein Add Swap







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 🎥











Ground Beef 250 g | 500 g

Flour Tortillas 6 12







Moo Shu Spice Blend

Hoisin Sauce

1 tbsp | 2 tbsp

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

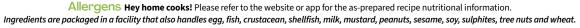


Pepper



1 | 2

Ingredient quantities



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



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 1/2 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.



Start filling

O Swap | Ground Turkey

O 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.



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.



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!).



Finish and serve

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

Measurements within steps

1 tbsp (2 tbsp)

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

2 | Start filling

O 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.