HELLO FRESH

SuperQuick Asian-Inspired Beef Tacos
with Peanuts and Hot Honey Drizzle

15-Minute Meal   **Spicy**   15 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** 👆

↻ Swap
Ground Chicken ♦
250 g | 500 g

↻ Swap
Tofu
1 | 2

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 🌶
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.

Ingredient quantities **56 g | 113 g**
2 person | 4 person

Contact Call us **(855) 272-7002** | Visit us **HelloFresh.ca** | Follow us **@HelloFreshCA** 🇫 🅞 ◉ ♪

1

Cook beef

- Before starting, wash and dry all produce.

🔄 Swap | Ground Chicken

🔄 Swap | Tofu

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

2

Prep and make cabbage slaw

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

3

Make hot honey drizzle

- In a small bowl, combine **honey** and as much **chili-garlic sauce** as you like.

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!)

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.

⁕ 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 165°F.

Measurements within steps

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

1 | Cook chicken

🔄 Swap | Ground Chicken

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

1 | Cook tofu

🔄 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**, then **tofu**. Cook for 6-7 min, stirring occasionally, until **tofu** is browned all over. Disregard instructions to drain excess fat.