

SuperQuick Asian-Inspired Beef Tacos

with Peanuts and Hot Honey Drizzle

Spicy

15-Minute Meal

15 Minutes

🔁 Customized Protein 🕂 Add 🔿 Swap) or 😒 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** 

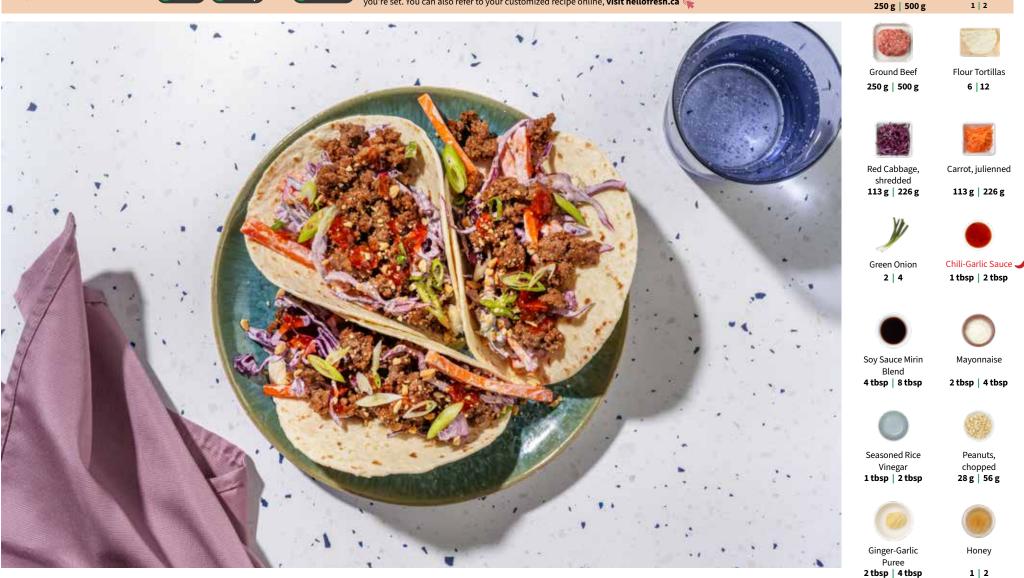
Ground

Chicken •

Tofu

56 g | 113 g

Ingredient quantities



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



## Cook beef

• Before starting, wash and dry all produce.

### 🔿 Swap | Ground Chicken

#### Ο 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.



# 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!)



# 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 **1/4 tsp** (1/2 tsp) **sugar**.
- Season with **salt** and **pepper**, then toss to combine.



# Make hot honey drizzle

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



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.



### 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.