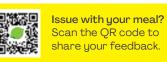


# Cheesy Bulgogi-Inspired Roll-Ups

with Creamy Sesame Slaw

Family Friendly 25–35 Minutes





 HELLO SESAME SEEDS

 These little seeds explode with flavour when toasted!

#### Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps	1 tbsp	(2 tbsp)	oil
	2 person	4 person	Ingredient

#### Bust out

Baking sheet, measuring spoons, large non-stick pan, parchment paper, silicone brush, large bowl

#### Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Flour Tortillas	6	12
Monterey Jack Cheese, shredded	½ cup	1 cup
Green Cabbage, shredded	113 g	226 g
Sweet Bell Pepper	160 g	320 g
Green Onion	2	4
Mayonnaise	2 tbsp	4 tbsp
Sesame Seeds	1 tbsp	2 tbsp
Beef Broth Concentrate	1	2
Rice Vinegar	1 tbsp	2 tbsp
Soy Sauce	1 tbsp	2 tbsp
Sugar*	1 ¾ tbsp	3 ½ tbsp
Oil*		
Salt and Pepper*		

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

#### 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.



Issue with your meal? Scan the QR code to share your feedback.



#### Toast sesame seeds

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add sesame seeds to the dry pan. Toast, stirring often, until golden,
  3-4 min. (TIP: Keep your eye on them so they don't burn!)
- Transfer to a plate.



#### Prep

- Meanwhile, thinly slice **green onions**, keeping **white** and **green parts** separate.
- Core, then cut **pepper** into <sup>1</sup>/<sub>8</sub>-inch slices.



#### Cook filling

- Reheat the same pan (from step 1) over medium-high.
- When hot, add **beef and pork mix** and **half the peppers** to the dry pan. Cook, breaking up **beef and pork mix** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Add soy sauce, broth concentrate, half the sesame seeds, green onion whites and
  1 ½ tsp (3 tsp) sugar. Cook, stirring often, until fragrant, 1 min.
- Season to taste with **salt** and **pepper**.



#### Finish and serve

- Sprinkle **remaining green onions** over top of **roll-ups**.
- Divide roll-ups and slaw between plates.

## **Dinner Solved!**

# 4

### Roll and bake

- Arrange tortillas on a clean surface.
- Using a spoon, divide **filling** down the middle of **each tortilla**.
- Roll **tortillas** tightly over **filling**, then arrange them close together on a parchmentlined baking sheet, seam-side down.
- Brush **roll-ups** with **1 tsp** (2 tsp) **oil** then sprinkle **cheese** over top.
- Bake in the **middle** of the oven until goldenbrown, 8-10 min.



#### Make slaw

• Meanwhile, add **cabbage**, **mayo**, **vinegar**, **remaining peppers**, **remaining sesame seeds** and <sup>1</sup>/<sub>4</sub> **tsp** (<sup>1</sup>/<sub>2</sub> tsp) **sugar** to a large bowl. Season with **salt** and **pepper**, then toss to coat.