



Cheesy Bulgogi-Inspired Roll-Ups

with Creamy Sesame Slaw

Family Friendly 25-35 Minutes



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Ground Beef and
Pork Mix



Flour Tortillas



Monterey Jack
Cheese, shredded



Green Cabbage,
shredded



Sweet Bell Pepper



Green Onion



Mayonnaise



Sesame Seeds



Beef Broth
Concentrate



Rice Vinegar



Soy Sauce

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



1 Toast sesame seeds

- Heat a large non-stick pan over medium-high 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.



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 parchment-lined 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 golden-brown, 8-10 min.



2 Prep

- Meanwhile, thinly slice **green onions**, keeping **white** and **green parts** separate.
- Core, then cut **pepper** into ¼-inch slices.



5 Make slaw

- Meanwhile, add **cabbage**, **mayo**, **vinegar**, **remaining peppers**, **remaining sesame seeds** and **¼ tsp** (½ tsp) **sugar** to a large bowl. Season with **salt** and **pepper**, then toss to coat.



3 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**.



6 Finish and serve

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

Dinner Solved!



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