



Soy-Mirin Beef Tacos

with Pickled Radishes, Sesame Slaw and Spicy Mayo

Spicy

20 Minutes

Customized Protein

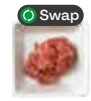
+ Add

Swap

or

x2 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](https://www.hellofresh.ca)



Ground Turkey
250 g | 500 g



Tofu
1 | 2



Ground Beef
250 g | 500 g



Radish
2 | 4



Flour Tortillas
6 | 12



Mayonnaise
2 tbsp | 4 tbsp



Black Sesame Seeds
7 g | 14 g



Coleslaw Cabbage Mix
170 g | 340 g



Green Onion
2 | 4



Soy Sauce Mirin Blend
4 tbsp | 8 tbsp



Sriracha
2 tsp | 4 tsp



Seasoned Rice Vinegar
2 tbsp | 4 tbsp



Sesame Oil
1 tbsp | 2 tbsp

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-serving | 4-serving

Pantry items | Sugar, oil, salt, pepper

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

1



Prep

- Before starting, wash and dry all produce.
- Thinly slice **radishes** into rounds.
- Thinly slice **green onion**.
- In a small bowl, combine **mayo**, **sriracha** and **1 tbsp** (2 tbsp) **soy sauce mirin blend**. (**TIP**: This is your spicy mayo.)
- In a large bowl, combine **sesame oil**, **half the vinegar**, and **½ tsp** (1 tsp) **sugar**. Add **coleslaw mix** and toss to combine. Season with **salt** and **pepper**. Set aside.

2



Pickle radishes

- To a small pot, add **remaining vinegar**, **1 tbsp** (2 tbsp) **water** and **1 tsp** (2 tsp) **sugar**. Season with **salt**.
- Bring to a simmer over medium-high. Cook for 1 min, stirring occasionally, until sugar dissolves. Remove from heat, then add **radishes**.
- Set aside to cool, stirring occasionally.

3



Toast sesame seeds

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

4



Cook beef

🔄 Swap | **Ground Turkey**

🔄 Swap | **Tofu**

- Reheat the same 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 remove and discard excess fat, if you like.
- Add **remaining soy sauce mirin blend** and stir to combine. Cook for 1-2 min, until **sauce** thickens slightly.
- Remove from heat. Season with **salt** and **pepper**, if you like.

5



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!)

6



Finish and serve

- Drain **pickled radishes**, discarding brine.
- Divide **tortillas** between plates.
- Top with **sesame slaw**, **beef** and **pickled radishes**.
- Top with **spicy mayo**, **sesame seeds** and **green onions**.

Measurements within steps

1 tbsp	2 tbsp	oil
2-serving	4-serving	Ingredient

For 6 servings

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.

4 | Cook turkey

🔄 Swap | **Ground Turkey**

If you've opted to get **turkey**, add **1 tbsp** (2 tbsp) **oil** to the pan, then add **turkey**. Cook **turkey** in the same way the recipe instructs you to cook the **beef**.** Disregard instructions to drain excess fat.

4 | 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 in the same way the recipe instructs you to cook the **beef**, until browned all over. Disregard instructions to drain excess fat.

** Cook to a minimum internal temperature of 165°F.