




SuperQuick Asian-Inspired Beef Tacos

with Hot Honey Drizzle and Cabbage Slaw

15-Min Meal

Spicy


15 Minutes

 Swap	 Swap
Ground Chicken 250 g 500 g	Tofu 1 2

 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 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-serving | 4-serving

Pantry items | Oil, sugar, salt, pepper

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

1



Cook beef

🔄 Swap | **Ground Chicken**

🔄 Swap | **Tofu**

- Before starting, wash and dry all produce.
- 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.

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.

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.

* 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.