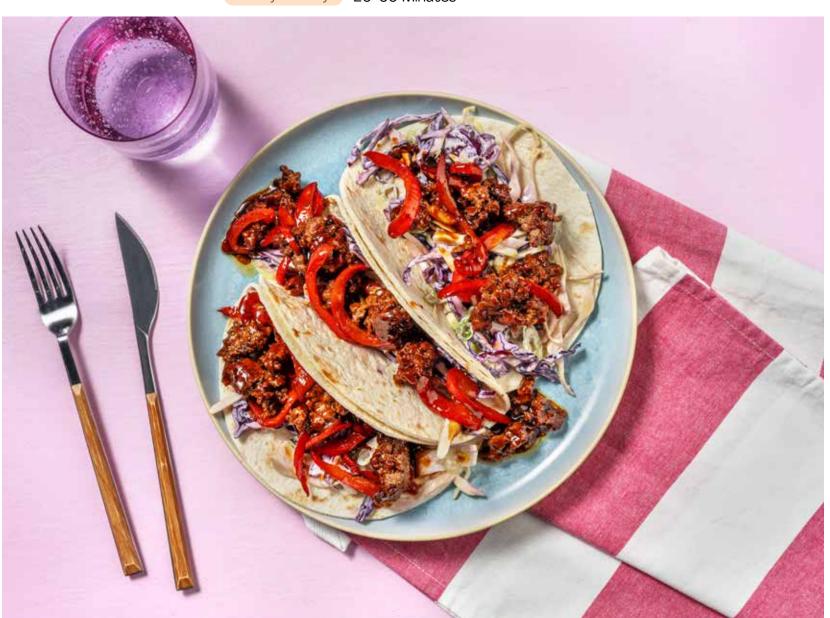


# **Hoisin Beef Tacos**

with Sesame Slaw

Family Friendly 20-30 Minutes









Flour Tortillas



Moo Shu Spice



Blend



Soy Sauce



**Hoisin Sauce** 

Sesame Oil



Green Onion



Coleslaw Cabbage



Rice Vinegar





Sweet Bell Pepper

HELLO HOISIN SAUCE

# Start here

Before starting, wash and dry all produce.

#### **Bust out**

 $\label{thm:measuring spoons, large bowl, whisk, large non-stick pan, paper towels$ 

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Flour Tortillas	6	12
Moo Shu Spice Blend	1 tbsp	2 tbsp
Hoisin Sauce	2 tbsp	4 tbsp
Soy Sauce	1 tbsp	2 tbsp
Sesame Oil	1 tbsp	2 tbsp
Green Onion	2	4
Coleslaw Cabbage Mix	170 g	340 g
Rice Vinegar	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Sweet Bell Pepper	160 g	320 g
Sugar*	½ tsp	1 tsp
0 lt		

Salt and Pepper\*

# 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.



## Prep and make slaw

- Core, then cut **pepper** into 1/4-inch slices.
- Thinly slice green onions.
- Add mayo, half the soy sauce, half sesame oil, vinegar and ½ tsp sugar (dbl for 4 ppl) to a large bowl. Season with salt and pepper, then whisk to combine.
- Add coleslaw cabbage mix and green onions, then toss to combine. Set aside.



## Start filling

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add **remaining sesame oil**, then **beef** and **peppers**. Cook, breaking up **beef** into smaller pieces, until **peppers** are tender and no pink remains in **beef**, 4-5 min.\*\*
- Carefully drain and discard excess fat.



## Finish filling

- Add Moo Shu Spice Blend and remaining soy sauce to the pan with beef and peppers. Cook, stirring often, until fragrant, 1 min.
- · Season with salt and pepper.
- Remove from heat. Stir in
- 1 tbsp hoisin sauce (dbl for 4 ppl).
- Cover to keep warm, then set aside.



#### Warm tortillas

- Wrap **tortillas** in paper towels. (TIP: Warm in batches for 4 ppl, warming 6 tortillas per batch!)
- Microwave until **tortillas** are warm and flexible, 1 min.



#### Finish and serve

- Divide beef and pepper filling between tortillas.
- Drizzle with **1 tbsp hoisin sauce** (dbl for 4 ppl).
- Top with **slaw**.
- Divide **tacos** and **slaw** between plates.

**Dinner Solved!** 

(1) @ (2) (1) @HelloFreshCA

<sup>\*</sup> Pantry items

<sup>\*\*</sup> Cook to a minimum internal temperature of 74°C/165°F.