



Hoisin Beef Tacos

with Sesame Slaw

Family Friendly

20-30 Minutes



Ground Beef



Flour Tortillas



Moo Shu Spice Blend



Hoisin Sauce



Soy Sauce



Sesame Oil



Green Onion



Coleslaw Cabbage Mix



Rice Vinegar



Mayonnaise



Sweet Bell Pepper

HELLO HOISIN SAUCE

A sweet and savoury sauce that adds an extra boost of flavour!

Start here

Before starting, wash and dry all produce.

Bust out

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
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.

Contact

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1



Prep and make slaw

- Core, then cut **pepper** into ¼-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.

4



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.

2



Start filling

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

5



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.

3



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.

Dinner Solved!