



Japanese-Style Steak Tacos

WITH SRIRACHA SLAW

Express



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

Difficulty Level

EASY

Spice Level

MEDIUM

You Will Need

Olive Oil, Pepper
2 Mixing Bowls, Large Non-Stick Pan

Ingredients

- 1.26 oz. Mayonnaise
- 🌶️ 1 tsp. Sriracha
- 1 Lime
- 4 oz. Slaw Mix
- 1 Shallot
- 6 Small Flour Tortillas
- 2 fl. oz. Teriyaki Glaze
- Customize It Options**
- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 10 oz. Ground Turkey
- 10 oz. Sliced Pork
- 20 oz. Double Portion Steak Strips

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/23412

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **lime juice**, **Sriracha**

Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches, if necessary.
- If using **Impossible burger**, season with a pinch of **pepper**. Follow same instructions as steak strips in Step 3, breaking up until burger is heated through, 4-6 minutes.
- If using **ground turkey**, season with a pinch of pepper. Follow same instructions as steak strips in Step 3, breaking up until turkey reaches minimum internal temperature, 7-9 minutes.
- If using **sliced pork**, follow same instructions as steak strips in Steps 1 and 3, stirring occasionally until steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Halve **lime**. Cut one half into wedges and juice the other half.
- Peel and halve **shallot**. Slice halves into thin strips.
- Pat **steak strips** dry. Coarsely chop, then separate pieces. Season all over with a pinch of **pepper**.



2. Quick-Pickle Shallot and Prepare Slaw

- In a mixing bowl, combine **shallot**, 1 Tbsp. **lime juice** (reserve remaining for slaw), and 1 Tbsp. **water**. Set aside to quick-pickle, at least 10 minutes.
- In another mixing bowl, combine **slaw mix**, **mayonnaise**, half the **Sriracha** (to taste, reserve remaining for steak strips), and 1 tsp. remaining lime juice. Set aside.
- While shallots quick-pickle, continue recipe.



3. Cook Steak Strips and Heat Tortillas

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **steak strips** to hot pan and stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove from burner and stir in **teriyaki glaze** and remaining **Sriracha** (to taste). Rest, 3 minutes.
- While steak strips cook, wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.



4. Finish the Dish

- Plate dish as pictured on front of card, filling **tortillas** with **steak strips** and topping with **slaw** and quick-pickled **shallots**. Squeeze **lime wedges** over to taste. Bon appétit!