



Korean-Style Steak Tacos

WITH QUICK-PICKLED CUCUMBER RIBBONS AND SLAW

Classic



Prep & Cook Time
20-30 MIN

Cook Within
6 DAYS

You Will Need
Olive Oil
2 Mixing Bowls, Medium Non-Stick Pan

Ingredients
2 tsp. Sriracha
1 Cucumber
1 Shallot
1 Lime
4 oz. Slaw Mix
.84 oz. Mayonnaise
2 fl. oz. Teriyaki Glaze
6 Small Flour Tortillas
Customize It Options
10 oz. Steak Strips
8 oz. Shrimp
20 oz. Double Portion Steak Strips
10 oz. Sliced Pork

Difficulty Level
EASY

Spice Level
MEDIUM

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/23509

*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
- Only half the **shallot** is used in this recipe
- 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 **sliced pork**, follow same instructions as steak strips in Steps 1 and 4, stirring occasionally until no pink remains and pork reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes.
- If using **shrimp**, pat dry. Follow same instructions as steak strips in Step 4, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.



2. Quick-Pickle the Vegetables

- Trim and peel **cucumber**. Using peeler, shave into long ribbons, stopping when you reach seeds. Discard ends. *Having trouble making ribbons? Feel free to cut cucumber into 1/4" rounds instead.*
- Gently stir cucumber ribbons into mixing bowl with **shallot-lime mixture** until coated. Set aside to quick-pickle, 10 minutes.
- While cucumber quick-pickles, continue recipe.



3. Make the Slaw

- 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.



4. Cook the Steak Strips

- Heat 2 tsp. **olive oil** in a medium non-stick pan over medium-high heat. Add **steak strips** to hot pan and stir occasionally until no pink remains and steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove from burner. Stir in **teriyaki glaze** and remaining **Sriracha** (to taste). Rest, 3 minutes.
- While steak strips rest, continue recipe.



5. Heat Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- *Alternatively, place a medium non-stick pan over medium-high heat. Add tortillas, one at a time, to hot, dry pan. Heat undisturbed, 30-45 seconds per side. Remove from pan.*
- Plate dish as pictured on front of card, filling tortillas with **steak strips, slaw, and quick-pickled vegetables**. Squeeze **lime wedges** over to taste. Bon appétit!