



In your box

- 2 tsp. Sriracha
- 1 Cucumber
- 1 Shallot
- 1 Lime
- 10 oz. Steak Strips
- 4 oz. Slaw Mix
- 1 oz. Mayonnaise
- 2 oz. Teriyaki Glaze
- 6 Small Flour Tortillas



Customer Favorite

Korean Steak Tacos

with cucumber ribbons and slaw

NUTRITION per serving—Calories: 683, Carbohydrates: 65g, Fat: 31g, Protein: 39g, Sodium: 1451mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutritional information may vary if you selected ground turkey as your protein*

Prep & Cook Time
20-30 min.

Cook Within
6 days

Difficulty Level 
Easy

Spice Level 
Mild

① You will need

Olive Oil

2 Mixing Bowls, Medium Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **Sriracha, lime juice**



1

Prepare the Ingredients

- Peel **cucumber** and, using peeler, shave into long ribbons, stopping when you reach seeds. Discard end. *Having trouble making ribbons? Feel free to instead cut cucumber into ¼" rounds.*
- Peel and halve **shallot**. Slice halves into thin strips.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Pat **steak strips** dry and spread into a single layer.



2

Pickle the Vegetables

- Combine **cucumber ribbons, shallot**, 1 Tbsp. **lime juice** (reserve remaining for slaw), and 1 Tbsp. **water** in a mixing bowl. Toss to coat. Set aside at least 10 minutes.



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, 4-6 minutes.
- *If using **ground turkey**, stir occasionally, breaking up with a spoon, until no pink remains, 7-9 minutes.*
- Remove from burner. Stir in **teriyaki glaze** and remaining **Sriracha** (to taste).
- While steak strips cook, place **tortillas** on a microwave-safe plate, cover with a moist paper towel, and microwave until warm, 30 seconds.



5

Assemble Tacos and Finish Dish

- Plate dish as pictured on front of card, filling each **tortilla** with **steak strips, slaw mix**, and **pickled vegetables**. Squeeze **lime wedges** over tacos to taste. Bon appétit!