



In your box

- 2 Heads of Baby Bok Choy
- ½ fl. oz. Seasoned Rice Vinegar
- 3 fl. oz. Garlic Sesame Sauce
- 1 oz. Roasted Peanuts
- 2 tsp. Sriracha
- 2 Green Onions
- 10 oz. Steak Strips
- 6 Small Flour Tortillas



Mongolian Beef Tacos

with bok choy slaw

NUTRITION per serving—Calories: 766, Carbohydrates: 61g, Fat: 37g, Protein: 40g, Sodium: 1618mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
20-30 min.

Cook Within
6 days

Difficulty Level 
Easy

Spice Level 
Mild

You will need

Olive Oil, Pepper

Mixing Bowl, 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: **green onions**



1

Prepare the Ingredients

- Trim and slice **white portions of green onions** into 1" pieces. Thinly slice remaining green onions on an angle. Keep white and green portions separate.
- Remove any discolored outer leaves from **bok choy heads** and trim ends. Thinly slice stems and leaves.
- Coarsely chop **peanuts**.
- Pat **steak strips** dry.



2

Make the Bok Choy Slaw

- Combine **bok choy leaves and stems, seasoned rice vinegar, 1 tsp. olive oil,** and a pinch of **pepper** in a mixing bowl. Set aside.



3

Start the Filling

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **steak strips** and **white portions of green onions** to hot pan. Stir occasionally, separating steak strips with a spoon, until no pink remains, 5-7 minutes.



4

Finish the Filling

- Stir **garlic sesame sauce** into pan. Cook until **steak strips** are coated and sauce has thickened, 1-2 minutes.
- Remove from burner. Season with a pinch of **pepper**.



5

Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave, 30 seconds.
- Plate dish as pictured on front of card, placing **steak strips** and **slaw** in tortillas. Garnish with **Sriracha** (to taste), **green portions of green onions,** and **peanuts**. Bon appétit!