



#### In your box

.84 oz. Mayonnaise  
2 oz. Teriyaki Glaze  
4 oz. Slaw Mix  
6 Small Flour Tortillas  
2 tsp. Sriracha  
1 Lime  
1 Shallot

#### Customize It Options

10 oz. Steak Strips  
8 oz. Shrimp  
13 oz. Boneless Skinless Chicken Breasts  
10 oz. USDA Choice Sliced Flank Steak

\*Contains: eggs, wheat, soy, shellfish (shrimp)

#### You will need

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



## Korean Steak Tacos

with Sriracha slaw

NUTRITION per serving—Calories: 656, Carbohydrates: 63g, Fat: 28g, Protein: 37g, Sodium: 1685mg.

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

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

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Mild

## 👑 Before you cook

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

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

### Customize It Instructions

- If using **flank steak**, follow same instructions.
- If using **chicken**, pat dry and cut into 1" pieces. Season all over with ¼ tsp. **salt** and a pinch of **pepper**. Follow same instructions as steak strips in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, pat dry and season with a pinch of salt and pepper. Follow same instructions as steak strips in Step 3, searing shrimp undisturbed on one side, 2-3 minutes. Flip, and cook until shrimp reaches minimum internal temperature, 1-2 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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### Prepare the Ingredients

- Peel and halve **shallot**. Slice halves into thin strips.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Separate **steak strips** into a single layer and pat dry. Season all over with ¼ tsp. **salt** and a pinch of **pepper**.



2

### 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 at least 10 minutes.
- In another mixing bowl, combine **slaw mix**, **mayonnaise**, half the **Sriracha** (to taste, reserve remaining for steak), and 1 tsp. remaining lime juice. Set aside.



3

### Cook Steak Strips and Heat Tortillas

- Heat 2 tsp. **olive oil** in a large non-stick pan over medium-high heat. Add **steak strips** to hot pan and stir occasionally until no pink remains, 4-6 minutes.
- Remove from burner and stir in **teriyaki glaze** and remaining **Sriracha** (to taste).
- While steak cooks, wrap **tortillas** in a damp paper towel and microwave until warm, 30 seconds.



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### Finish the Dish

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