



**GREEN
CHEF**

BEEF TACOS WITH BULGOGI-STYLE SAUCE

Pickled radish, ginger-Sriracha aioli, cabbage & carrots

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

970

These marvelously mashed-up tacos boast sweet, tangy, and savory flavors inspired by Korean bulgogi. Steamy flour tortillas cradle ultra-savory beef with shiitake mushrooms, Bulgogi-style amino sauce, mushroom stock concentrate, and crackly black and white sesame seeds. On top there's crunchy vinegar-dressed cabbage and carrots, sweet pickled radishes, and a creamy ginger-Sriracha aioli. These tacos are bursting with tantalizing flavors and textures that'll keep you coming back for bite after bite.



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

INGREDIENTS (10 ITEMS)

| | |
|---------|--|
| ⅓ oz | Dried shiitake mushrooms |
| 2 ¾ oz | Cabbage & carrots |
| 2 oz | Radishes |
| 1 oz | Rice wine vinegar |
| 10 oz | Ground beef* |
| 2 ½ oz | Bulgogi-style amino sauce T |
| 1 whole | Mushroom stock concentrate |
| 1 tsp | Black & white sesame seeds |
| 6 whole | Flour tortillas W |
| 1 ¾ oz | Ginger-Sriracha aioli E S |

WHAT YOU'LL NEED

medium pot
large sauté pan
mixing bowls
measuring cup & spoons
strainer
oven mitt
cooking oil
1 tbsp sugar
salt & pepper

ALLERGENS

T TREE NUTS (coconut) W WHEAT
E EGGS S SOY

*Ground beef is fully cooked when it's no longer pink.

Wash and dry fresh produce. Wash hands and surfaces after handling raw meat. Consuming raw or undercooked meat may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 PREP

- Preheat oven to 400 degrees.
- Roughly chop **dried shiitake mushrooms**. Place in a small bowl. Cover with about ¼ cup water. Let soak about 5 minutes, or until softened (reserve soaking liquid).
- Roughly chop **cabbage*** and **carrots** if necessary.
- Trim ends off **radishes** and cut in half. Lay flat and slice into half-moons, about ¼ inch thick.

**The ingredient you received may be a different color.*

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 PICKLE RADISHES

- Place **radishes** in a medium pot over medium-high heat. Add most of the **rice wine vinegar** (reserving about ¼ teaspoon for Step 4) and about ¼ cup water. Stir in 1 tablespoon sugar, then lightly season with salt and pepper. Bring to a boil, then reduce heat to medium. Simmer 12-15 minutes, or until liquid is mostly reduced, stirring occasionally.
- Strain **radishes**.

3 COOK BEEF

- Heat about 1 ½ tablespoons cooking oil in a large sauté pan over medium-high heat. Add **ground beef** to hot pan. Season with salt and pepper. Stir to break up beef. Cook 4-5 minutes, or until fully cooked, stirring occasionally.
- Carefully drain any excess oil from pan. Add **mushrooms** (with soaking liquid), **Bulgogi-style amino sauce**, and **mushroom stock concentrate** to pan. Cook 3-4 minutes, or until sauce is mostly reduced, stirring occasionally.
- Sprinkle with **black and white sesame seeds**.

4 SEASON CABBAGE & CARROTS

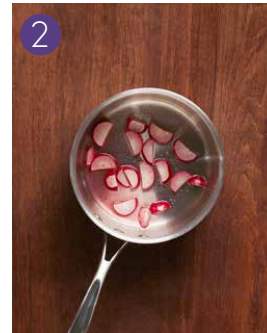
- Place **cabbage and carrots** in a medium bowl. Drizzle with about 1 tablespoon cooking oil and reserved **rice wine vinegar**. Season with salt and pepper. Stir to coat.

5 WARM TORTILLAS

- Stack **flour tortillas** on foil; wrap with foil. Place directly on oven rack. Warm 6-8 minutes, or until heated through.

6 PLATE YOUR DISH

- Divide **tortillas** between plates. Top with **beef, cabbage and carrots**, and **pickled radish**. Drizzle with **ginger-Sriracha aioli**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (402g)

Amount per serving

Calories **970**

| | % Daily Value* |
|-------------------------------|----------------|
| Total Fat 62g | 79% |
| Saturated Fat 16g | 80% |
| Trans Fat 0g | |
| Cholesterol 105mg | 35% |
| Sodium 1710mg | 74% |
| Total Carbohydrate 65g | 24% |
| Dietary Fiber 2g | 7% |
| Total Sugars 17g | |
| Includes 12g Added Sugars | 24% |
| Protein 34g | |
| Vitamin D 0mcg | 0% |
| Calcium 177mg | 15% |
| Iron 6mg | 35% |
| Potassium 358mg | 8% |

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Ground Beef [beef], **Flour Tortillas** [wheat flour (unbleached wheat flour, niacin, iron thiamin mononitrate, riboflavin, enzyme, folic acid), water, vegetable shortening (palm oil), salt, mono- and diglycerides, calcium propionate, vital wheat gluten, rice flour, sugar, sodium bicarbonate, fumaric acid, sorbic acid, sodium aluminum sulfate, sodium aluminum phosphate, guar gum, cmc gum, enzymes (wheat starch, microcrystalline cellulose), sodium metabisulfite], **Bulgogi-Style Amino Sauce** (Garlic, Yellow Onions, Coconut Aminos [organic coconut tree sap, sea salt], Pear Juice [juice from ripe, whole organic pears, ascorbic acid], Puréed Ginger [ginger], Agave [organic agave syrup], Crushed Red Pepper Flakes, Sea Salt, Toasted Sesame Oil [toasted sesame oil], Ascorbic Acid [ascorbic acid]), **Dried Shiitake Mushrooms** [dried shiitake mushrooms], **Green Cabbage**, **Carrots**, **Radishes**, **Rice Wine Vinegar** [rice vinegar diluted with water to 4.3% acidity], **Mushroom Stock Concentrate** [mushroom juice concentrate, maltodextrin, salt, natural flavor, sugar, yeast extract, and xanthan gum], **Black & White Sesame Seeds** (White Sesame Seeds [hulled sesame seeds], Black Sesame Seeds [black sesame seeds]), **Ginger-Sriracha Aioli** (Mayonnaise [organic expeller pressed soybean oil, water, organic egg yolks, organic whole eggs, organic distilled white vinegar, salt, organic white mustard (organic distilled vinegar, water, organic mustard seeds, salt, organic spices), organic lemon juice concentrate], Sriracha Sauce [organic jalapeno peppers, water, organic sugar, organic distilled vinegar, salt, organic garlic powder, xanthan gum], Lime Juice [lime], Puréed Ginger [ginger], Garlic)

Allergen information:

Contains Egg, Soy, Tree Nuts And Wheat

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.