

Sesame Beef Tacos with Quick-Pickled Veggies and Spicy Crema

Description:

Instead of going the traditional route with these tacos, we decided to mix things up with a Korean-style sesame beef filling. The filling gets a kick from *gochugaru*—chili flakes traditionally used in dishes like kimchi and bulgogi. It’s an unconventional choice, perhaps, but one that lives up to the maxim that everything tastes better in a tortilla.

Servings: 2

Nutrition Information (per serving):

Calories	Protein	Carbs	Fat	Sugar	Sodium	Fiber
720.0 kcal	30.0 g	51.0 g	40.0 g	13.0 g	1320.0 mg	2.0 g

Ingredients:

2	unit Scallions
5 teaspoon	White Wine Vinegar
10 ounce	Ground Beef
4 tablespoon	Sour Cream
1 teaspoon	Sriracha
0.5 teaspoon	Sugar
2 teaspoon	Vegetable Oil
	Salt
	Pepper
1	unit Persian Cucumber
3	unit Radishes

0.25 ounce	Cilantro
1 teaspoon	Korean Chili Flakes
4 ounce	Shredded Red Cabbage
1 teaspoon	Garlic Powder
1 tablespoon	Soy Sauce
1 tablespoon	Sesame Oil
6	unit Flour Tortillas

Instructions:

STEP 1

Wash and dry all produce. Slice radishes and cucumber into thin rounds. Trim and thinly slice scallions. Pick cilantro leaves from stems; discard stems.

STEP 2

In a medium bowl, combine radishes, cucumber, vinegar, 1 tsp sugar, and a pinch of salt and pepper. Taste and add a pinch more sugar if you like sweeter pickles. Set aside, stirring occasionally, until ready to serve.

STEP 3

In a small bowl, combine sour cream and a few chili flakes (to taste— start with a pinch and go up from there, saving a little for the filling). Season with salt and pepper.

STEP 4

Heat a drizzle of oil in a large pan over medium-high heat. Add scallions and cabbage. Cook, stirring, until softened, 4-5 minutes. Add beef, garlic powder, and 1 tsp sugar (2 tsp for 4 servings). Cook, breaking up meat into pieces, until browned and cooked through, 4-5 minutes. Season with salt, pepper, and up to ½ tsp more sugar (to taste). Stir in sesame oil, half the soy sauce, 1 tsp sriracha, and a pinch of chili flakes (to taste). (For 4 servings, use all of the soy sauce.)

STEP 5

While filling cooks, wrap tortillas in damp paper towels and microwave on high until warm, about 30 seconds.

STEP 6

Spread a bit of chili crema onto each tortilla, then top with filling, a small amount of pickled veggies, cilantro, remaining sriracha (to taste), and remaining chili flakes if desired. Serve with remaining pickled veggies on the side.

Recipe archived from HelloFresh:

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