

# One-Pan Banh-Mi-Style Turkey Tacos with Pickled Cucumber and Sriracha Mayo

## Description:

Combining tender meat, crunchy pickled veggies, fresh cilantro, spicy chiles, and creamy spreads, the Vietnamese banh mi is one of our all-time favorite sandwiches. Here, we take all those same flavors and textures and channel them into some seriously delicious tacos. Tangy-sweet beef is piled into warm tortillas with sautéed carrots, pickled cucumber, cilantro, and Sriracha mayo. Taco 'bout an epic dinner!

Servings: 2

## Nutrition Information (per serving):

Calories	Protein	Carbs	Fat	Sugar	Sodium	Fiber
800.0 kcal	34.0 g	68.0 g	40.0 g	27.0 g	1880.0 mg	3.0 g

## Ingredients:

4 ounce	Shredded Carrots
1 teaspoon	Sriracha
0.5 teaspoon	Sugar
	Salt
	Pepper
0.25 ounce	Cilantro
6	unit Flour Tortillas
1	unit Lime
1	unit Mini Cucumber
10 ounce	Ground Turkey
5 teaspoon	Rice Wine Vinegar

2 tablespoon	Mayonnaise
	Cooking Oil
4 tablespoon	Sweet Soy Glaze

## Instructions:

### STEP 1

- Wash and dry produce.

### STEP 2

- Halve lime. Trim and halve cucumber

### STEP 3

lengthwise; thinly slice crosswise into

### STEP 4

half-moons. Finely chop cilantro.

### STEP 5

- In a small bowl, combine half the

### STEP 6

vinegar (you'll use the rest later), juice

### STEP 7

from half the lime, 1/2 tsp sugar (1 tsp

### STEP 8

for 4 servings), and a pinch of salt.

### STEP 9

- Stir in cucumber. Set aside to

### STEP 10

quick-pickle.

### STEP 11

- Heat a drizzle of oil in a large,

### STEP 12

preferably nonstick, pan over medium-

### STEP 13

high heat. Add carrots and cook,

STEP 14

stirring, until just tender, 1 minute.

STEP 15

Season with salt and pepper.

STEP 16

- Turn off heat; transfer to a plate.

STEP 17

- Heat another drizzle of oil in same

STEP 18

pan over medium-high heat. Add

STEP 19

beef\*; season with a pinch of salt and

STEP 20

pepper. Cook, breaking up meat into

STEP 21

pieces, until browned and cooked

STEP 22

through, 4-6 minutes.

STEP 23

- Stir in sweet soy glaze and remaining

STEP 24

vinegar. Bring to a simmer, then

STEP 25

immediately turn off heat. Taste and

STEP 26

season with salt and pepper.

STEP 27

Swap in turkey\* for beef.

STEP 28

- In a second small bowl, combine

STEP 29

mayonnaise with Sriracha to taste.

STEP 30

Season with salt. Stir in water 1 tsp

STEP 31

at a time until mixture reaches a

STEP 32

drizzling consistency.

STEP 33

- Wrap tortillas in damp paper towels

STEP 34

and microwave until warm and pliable,

STEP 35

30 seconds.

STEP 36

- Divide tortillas between plates and fill

STEP 37

with saucy beef, carrots, pickled

STEP 38

cucumber (draining first), and

STEP 39

cilantro. Drizzle with Sriracha mayo.

STEP 40

Cut remaining lime into wedges and

STEP 41

serve on the side.

STEP 42

Ground Poultry is fully cooked when internal temperature reaches 165°.

Recipe archived from HelloFresh:

<https://www.hellofresh.com/recipes/one-pan-banh-mi-style-turkey-tacos-677ef11ea90519950138eabe>

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