

# MARLEY SPOON



## Food Truck Caramel Shredded Beef Tacos

with Sriracha Mayo



30min



2 Servings

Asian-Mexican fusion food trucks are all the rage. No need to wait in line; we're bringing east-meets-west tacos to your kitchen. We coat tender, pre-cooked shredded beef in a sticky tamarind-caramel sauce. It's the perfect filling for flour tortillas. And like any taco night, it's all about the toppings! We pile on crisp veggies and homemade Sriracha-mayo for the perfect sweet, savory, and spicy bite.



## What we send

- 1 bell pepper
- 1 cucumber
- garlic
- 2 scallions
- ¼ oz fresh cilantro
- 2 oz mayonnaise <sup>1,2</sup>
- 2 pkts Sriracha
- ½ lb shredded beef <sup>2,3</sup>
- ½ oz tamari soy sauce <sup>2</sup>
- 6 (6-inch) flour tortillas <sup>2,3</sup>

## What you need

- neutral oil
- white wine vinegar (or apple cider vinegar)
- kosher salt & ground pepper
- ¼ c sugar

## Tools

- medium nonstick skillet
- large skillet

## Allergens

Egg (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 760kcal, Fat 41g, Carbs 72g, Protein 32g



### 1. Prep ingredients

Halve **pepper**, discard stem and seeds; cut into 3-inch long thin strips. Peel **cucumber**, remove seeds if desired; cut half of the cucumber into thin matchsticks, about 3-inches long. Finely chop **2 teaspoons garlic**. Trim **scallions**; cut crosswise into 3-inch pieces, then thinly slice lengthwise. Transfer scallions to a bowl of cold water. Coarsely chop **cilantro leaves and stems**.



### 4. Make caramel

In same skillet, stir to combine **¼ cup sugar** and **2 tablespoons water**. Cook, without stirring, over medium heat until melted. Continue to cook, swirling skillet occasionally, until sugar is honey-colored, 4-5 minutes. Add **all of the tamari** and **½ cup water**, and swirl (don't stir) to combine (caramel may harden, but will melt again).



### 2. Make toppings

In a medium bowl, stir to combine **sliced cucumbers and peppers, half of the chopped cilantro, 1 teaspoon each of oil and vinegar**, and **½ teaspoon of the garlic**. Season to taste with **salt and pepper**. In a small bowl, stir to combine **mayonnaise** and **all of the Sriracha**. Season to taste with **salt and pepper**.



### 5. Simmer beef

Bring **sauce** to a simmer, then return **beef** to skillet. Continue to simmer until sauce is nearly evaporated, 3-5 minutes more.



### 3. Brown beef

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **beef** and cook, breaking up large pieces, until browned on one side, 2-3 minutes. Add **remaining garlic** and **half of the sliced scallions**; cook, stirring, until fragrant, 1-2 minutes. Transfer beef to a bowl. Wipe out skillet.



### 6. Brown tortillas & serve

Heat a large skillet over medium-high. Working in batches, add **tortillas** to skillet and toast on one side until warm, about 30 seconds. Fill **tacos** with **caramel beef** and top with **some of the veggies, Sriracha mayo**, and **remaining cilantro and scallions**. Serve any **remaining veggies** alongside. Enjoy!