



Food Truck Caramel Shredded Beef Tacos

with Sriracha Mayo



30-40min



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 tamari-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 Sriacha-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 ^{1,2}
- 2 pkts Sriracha
- ½ lb shredded beef ^{2,3}
- 2 (½ oz) tamari soy sauce ²
- 6 (6-inch) flour tortillas ^{2,3}

What you need

- sugar
- neutral oil
- white wine vinegar

Tools

- nonstick 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 890kcal, Fat 45g, Carbs 105g, Protein 28g



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!