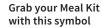
Bulgogi Mushroom Tacos with Slaw & Pickled Onion













Celery

Asian Stir-Fry Sauce





Cucumber







Slaw Mix

Garlic Aioli





Mini Flour Tortillas

Fresh Chilli (Optional)



Crispy Shallots

Hands-on: 25-35 mins Ready in: 25-35 mins



Plant Based

Cooking dinner is fun, but constructing dinner just the way you like it, now that's exciting! Make your tacos with earthy mushrooms, pickled onion and a colourful variety of veggies, sprinkled with crispy shallots for a bit of crunch and there you have it, the perfect taco.

Pantry items

Olive Oil, Sesame Oil, Vinegar (White Wine or Rice Wine)

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

	2 People	4 People	
olive oil*	refer to method	refer to method	
garlic	1 clove	2 cloves	
mushrooms	1 packet	1 packet	
celery	1 stalk	2 stalks	
Asian stir-fry sauce	½ medium packet	1 medium packet	
sesame oil*	½ tsp	1 tsp	
water*	1/4 cup	½ cup	
onion	1/2	1	
vinegar* (white wine or rice wine)	1⁄4 cup	½ cup	
cucumber	1 (medium)	1 (large)	
slaw mix	1 bag (150g)	1 bag (300g)	
garlic aioli	1 large packet	2 large packets	
mini flour tortillas	6	12	
fresh chilli (optional)	1/2	1	
crispy shallots	1 packet	2 packets	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2735kJ (653Cal)	555kJ (132Cal)
Protein (g)	11.8g	2.4g
Fat, total (g)	42.2g	8.6g
- saturated (g)	8.2g	1.7g
Carbohydrate (g)	59.2g	12g
- sugars (g)	15.6g	3.2g
Sodium (mg)	1381mg	280mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

Finely chop garlic. Chop mushrooms into bite-sized chunks. Thinly slice **celery**. In a medium bowl, combine garlic, Asian stir-fry sauce (see ingredients), the **sesame oil**, the **water** and a pinch of salt and pepper.



Pickle the onion

Thinly slice **onion** (see ingredients). In a small bowl, combine the **vinegar** and a generous pinch of **salt** and **sugar**. Scrunch **onion** in your hands, then add to pickling liquid. Add enough water to cover onion, then stir to combine. Set aside.



Make the slaw

Thinly slice **cucumber** into half-moons. In a medium bowl, add slaw mix and 1/2 the garlic aioli. Toss to coat. Season with salt and pepper to taste.



Cook the mushrooms

In a large frying pan, heat a drizzle of olive oil over medium-high heat. When oil is hot, cook mushrooms and celery, tossing regularly, until softened, 5-8 minutes. Reduce heat to medium, then add sauce mixture and cook, stirring, until reduced, 1-2 minutes.



Heat the tortillas

While the mushrooms are cooking, heat mini flour tortillas on a plate in the microwave for 10 second bursts, until warmed through.



Serve up

Drain pickled onion. Thinly slice fresh chilli (if using). Spread remaining aioli over tortillas, then top with slaw, cucumber, bulgolgi mushrooms and pickled onion. Sprinkle over crispy shallots and chilli to serve.

Enjoy!