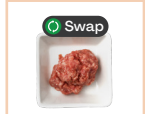




Silky Peanut-Ginger Beef and Pork Noodles

with Linguine and Veggies

Family Friendly 20-30 Minutes



Ground Turkey
250 g | 500 g

Customized Protein + Add Swap or *2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit [hellofresh.ca](https://www.hellofresh.ca)



- Ground Beef and Pork Mix
250 g | 500 g
- Linguine
170 g | 340 g
- Sweet Bell Pepper
1 | 2
- Shanghai Bok Choy
2 | 4
- Red Onion
1 | 1
- Peanuts, chopped
28 g | 56 g
- Ginger Sauce
4 tbsp | 8 tbsp
- Honey-Garlic Sauce
4 tbsp | 8 tbsp
- Peanut Butter
2 | 4
- Beef Stock Powder
1 tbsp | 2 tbsp
- Garlic Salt
1 tsp | 2 tsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Salt, pepper, butter, oil

Cooking utensils | Colander, large non-stick pan, large pot, measuring cups, measuring spoons, medium bowl, whisk

1



Prep

• Before starting, wash and dry all produce.

- Add **10 cups hot water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Core, then cut **pepper** into ¼-inch slices
- Separate **bok choy leaves**, then cut into 1-inch pieces. (**TIP:** Rinse bok choy leaves to wash away any hidden dirt!)
- Peel, then cut **half the onion** (whole onion for 4 ppl) into ¼-inch slices.

4



Cook veggies

- Meanwhile, heat the same pan (from step 2) over medium-high.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then swirl until melted, 30 sec.
- Add **onions, bell pepper, bok choy** and **1 tbsp** (2 tbsp) **water**. Season with **pepper** and **half the garlic salt**, then stir to combine.
- Cover and cook, stirring occasionally, until tender-crisp, 3-4 min.
- Remove from heat. Transfer **veggies** to a plate, then cover to keep warm.
- Carefully wipe the pan clean.

** Cook to a minimum internal temperature of 74°C/165°F.

2



Toast peanuts and make sauce

- Heat a large non-stick pan over medium heat.
- When hot, add **peanuts** to the dry pan. (**TIP:** You can skip this step if you don't want to toast the peanuts.)
- Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!)
- Transfer **peanuts** to a plate.
- Add **peanut butter** and **¼ cup** (½ cup) **warm water** to a medium bowl. Whisk until smooth.
- Add **ginger sauce, honey-garlic sauce** and **half the beef stock powder**. Whisk to combine.

5



Cook beef and pork

Swap | Ground Turkey

- Reheat the same pan over medium-high.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **beef and pork mix**. Season with **remaining garlic salt, remaining beef stock powder** and **pepper**.
- Cook, breaking up **meat** into smaller pieces, until no pink remains, 4-5 min. **
- Add **sauce mixture**. Bring to a simmer.
- Cook, stirring often, until **sauce** is warmed through and fragrant, 1 min.

3



Cook linguine

- Add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain and return **linguine** to the same pot, off heat.

6



Finish and serve

- Add **meat mixture** and **veggies** to the pot with **linguine**. Season with **salt** and **pepper**, then toss to combine.
- Cook, stirring occasionally, until **linguine** and **veggies** are warmed through, 1-2 min. (**TIP:** For a lighter sauce, add reserved pasta water, 1-2 tbsp at a time, until desired consistency is reached.)
- Divide **linguine** and **any remaining sauce** in the pot between plates.
- Sprinkle **peanuts** over top.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

5 | Cook turkey

Swap | Ground Turkey

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef and pork mixture**. **