



# Silky Peanut-Ginger Beef and Pork Noodles

with Linguine and Veggies

Family Friendly 25 to 35 Minutes

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](http://www.hellofresh.ca)

<b>↻</b> Swap	<b>↻</b> Swap
Ground Turkey 250 g   500 g	Tofu 1   2



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 1   2	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 mix

- **Swap** | **Ground Turkey**
- **Swap** | **Tofu**
- 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**, add **1 tbsp** (2 tbsp) **oil** to the pan, then add **turkey**. Cook **turkey** in the same way the recipe instructs you to cook the **beef and pork mix**.\*\*

## 5 | Cook tofu

**Swap** | **Tofu**

If you've opted to get **tofu**, pat **tofu** dry with paper towels, then crumble into pea-sized pieces. When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **tofu**. Cook it in the same way the recipe instructs you to cook the **beef and pork mix**, until golden-brown all over, 6-7 min.