

HELLO Silky Peanut-Ginger Beef and Pork Noodles with Linguine and Veggies

Family Friendly 25 to 35 Minutes





Customized Protein Add





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 🦫











Pork Mix 250 g | 500 g

Linguine

170 g | 340 g





Sweet Bell Pepper 1 2











chopped 28 g | 56 g







Ginger Sauce

Honey-Garlic

4 tbsp | 8 tbsp 4 tbsp | 8 tbsp



Peanut Butter

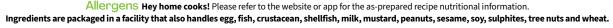
1 2

Beef Stock





Garlic Salt 1 tsp | 2 tsp



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



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 1/4-inch slices.



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.

O Swap | Ground Turkey

powder and pepper.

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

Cook, breaking up meat into smaller pieces,

until no pink remains, 4-5 min.**

through and fragrant, 1 min.

Add sauce mixture. Bring to a simmer.

Cook, stirring often, until sauce is warmed

remaining garlic salt, remaining beef stock

O Swap | Tofu

5

- 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.



- 10-12 min.
- Reserve ¼ cup (½ cup) pasta water, then off heat.



Measurements

5 | Cook turkey

5 Cook tofu

O Swap | Tofu

6-7 min.

🗘 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.**

If you've opted to get **tofu**, pat **tofu** dry with

paper towels, then crumble into pea-sized

(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,

pieces. When the pan is hot, add 1 tbsp

within steps

1 tbsp

2 person

(2 tbsp)

4 person

oil

Ingredient

Cook beef and pork mix 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.



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.



uncovered, stirring occasionally, until tender,

drain and return **linguine** to the same pot,

Sprinkle peanuts over top.