

Teriyaki Ramen Beef Bowls

with Bell Peppers and Sugar Snap Peas

15 Minutes



Turkey **250 g | 500 g**







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





Ground Beef



250 g | 500 g



Pepper 1 | 2



Ginger-Garlic Puree 2 tbsp | 4 tbsp







Sugar Snap Peas 113 g | 227 g

Teriyaki Sauce 4 tbsp | 8 tbsp





Green Onion 2 | 4

Soy Sauce

1 tbsp | 2 tbsp

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. **Cooking utensils** | Colander, large non-stick pan, large pot, measuring cups, measuring spoons



Cook ramen noodles

- Before starting, add 6 cups (12 cups) water and 1/8 tsp (1/4 tsp) salt to a large pot. Cover and bring to a boil over high heat.
- Wash and dry all produce.
- Add **ramen noodles** to the boiling water.
- · Cook, uncovered, until tender, 1-2 min.
- Drain ramen noodles, then rinse under warm water. Return ramen noodles to the same pot, off heat.



Prep

- Core, then cut **pepper** into ¼-inch slices.
- Thinly slice green onions.



Swap | Ground Turkey

- Heat a large non-stick pan over medium-high heat. When hot, add 1/2 tbsp (1 tbsp) oil, then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.**
- · Carefully drain and discard excess fat.



Cook veggies

· Add peppers, sugar snap peas and gingergarlic puree. Cook, stirring often, until veggies are tender crisp, 4-5 min.



Finsh and serve

- Add beef mixture, soy and teriyaki sauce to the large pot with the ramen noodles. Stir to combine.
- Divide teriyaki beef between bowls.
- Sprinkle green onions over top.

Measurements within steps

(2 tbsp) 1 tbsp 2 person 4 person

oil

Ingredient

3 | 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.**