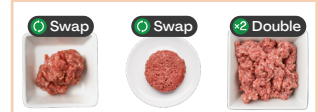




Sweet 'n' Savoury Beef and Pork Noodles

with Coleslaw Cabbage Mix

Family Friendly 20-30 Minutes



Ground Turkey 250 g | 500 g
 Beyond Meat® 2 | 4
 Ground Beef and Pork Mix 500 g | 1000 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](http://www.hellofresh.ca)



- Ground Beef and Pork Mix 250 g | 500 g
- Chow Mein Noodles 200 g | 400 g
- Coleslaw Cabbage Mix 170 g | 340 g
- Sweet Bell Pepper 1 | 2
- Green Onion 1 | 2
- Garlic, cloves 2 | 4
- Vegetarian Oyster Sauce ¼ cup | ½ cup
- Ginger Sauce 4 tbsp | 8 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.

Pantry items | Salt, pepper, oil

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

1



Prep

- Add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Before starting, wash and dry all produce.

- Core, then cut **pepper** into ¼-inch slices.
- Thinly slice **green onion**.
- Peel, then mince or grate **garlic**.

4



Cook noodles

- Meanwhile, add **chow mein noodles** to the **boiling water**. Cook uncovered, until tender, 1-2 min.
- Drain **noodles**, then rinse under **warm water**.
- Return **noodles** to the same pot, off heat. Add ½ **tbsp** (1 **tbsp**) **oil**, then gently toss to coat.
- Using a pair of kitchen shears, make a few cuts to chop up **noodles**.
- Set aside.

2



Cook beef and pork mix

🔄 Swap | **Ground Turkey**

🔄 Swap | **Beyond Meat®**

✖2 Double | **Ground Beef and Pork**

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **beef and pork mix**, **half the garlic** and 1 **tbsp** (2 **tbsp**) **oyster sauce**.
- Cook, breaking up **meat** into smaller pieces, until no pink remains, 4-5 min.**
- Remove from heat. Season with **salt** and **pepper**.
- Transfer to a plate, then cover to keep warm.
- Carefully wipe the pan clean.

5



Cook sauce

- Add **ginger sauce**, **remaining oyster sauce** and ½ **cup** (1 **cup**) **water** to a small bowl. Season with **pepper**, then whisk to combine.
- Add **coleslaw cabbage mix** and prepared **sauce** to the pan with **peppers**, then bring to a simmer. Cook, stirring occasionally, until **sauce** thickens slightly and **cabbage mix** is tender-crisp, 1-2 min.
- Remove from heat.

3



Cook veggies

- Reheat the same pan over medium-high.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **peppers** and **remaining garlic**.
- Cook, stirring often, until **peppers** are tender-crisp, 3-4 min.

6



Finish and serve

- Add **veggies**, **sauce** and **beef and pork mix** to the pot with **noodles**. Season with **salt** and **pepper**, then toss to combine.
- Divide **noodles** and any **sauce** from the pot between bowls.
- Sprinkle **green onions** over top.

Measurements
within steps

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

2 | 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****.

2 | Cook Beyond Meat®

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook it the same way as the **beef and pork mix**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.**

2 | Cook beef and pork mix

✖2 Double | **Ground Beef and Pork**

If you've opted for **double beef and pork mix**, cook it in the same way the recipe instructs you to cook the **regular portion of beef and pork mix**. Work in batches, if necessary.

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