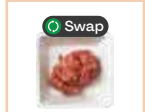




# Silky Peanut-Ginger Beef and Pork Noodles

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](http://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  
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.*

Ingredient quantities	56 g	113 g
	2 person	4 person

**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, reheat 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, peppers, 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. Set aside.

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 bowls.
- Sprinkle **peanuts** over top.

**Measurements within steps** | **1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

## 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**.\*\*