

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

Family Friendly 25-35 Minutes





Customized Protein Add







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 and Pork Mix 250 g | 500 g

Linguine

170 g | 340 g

Shanghai Bok Choy

2 4





Pepper 1 | 2





1 | 1







**Ginger Sauce** 

Honey-Garlic



4 tbsp | 8 tbsp 4 tbsp | 8 tbsp



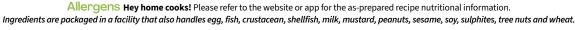
Peanut Butter 1 2





1 tbsp | 2 tbsp

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.
- To a large pot, add 10 cups hot water and 2 tsp salt (use same for 4 servings). 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 servings) into 1/4-inch slices.



### Toast peanuts and make sauce

- Heat a large non-stick pan over medium.
- When hot, add **peanuts** to the dry pan. (TIP: You can skip this step if you don't want to toast the peanuts.)
- Toast for 4-5 min, stirring often, until golden. (TIP: Keep your eye on them so they don't burn!)
- Transfer peanuts to a plate.
- To a medium bowl, add peanut butter and 1/4 cup (1/2 cup) warm water. Whisk until smooth.
- Add ginger sauce, honey-garlic sauce and half the beef stock. Whisk to combine. Set aside.



- To the boiling water, add linguine. Cook for 10-13 min, until tender but still firm to the bite.
- Reserve ¼ cup (½ cup) pasta water.
- Strain linguine, then return to the pot, off heat.



#### 5 Cook tofu

the pork.\*\*

Measurements

visual and temperature cues.

5 | Cook chicken

Swap | Ground Chicken

within steps

For 6 servings

oil

#### 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. Season tofu the same way the recipe instructs you to season the pork. Cook for 6-7 min, stirring occasionally, until tofu is browned all over. Follow the rest of the recipe as written.

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

If you've opted to get ground chicken, cook in

the same way the recipe instructs you to cook



# Cook veggies

- Meanwhile, reheat the same pan (from step 2) over medium-high.
- When hot, add 1 tbsp (2 tbsp) butter, then swirl for 30 sec, until melted.
- 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 for 3-4 min, stirring occasionally, until tender-crisp.
- Remove from heat. Transfer veggies to a plate, then cover to keep warm.
- Carefully wipe the pan clean.



# Cook beef and pork

O Swap | Ground Chicken

#### 🗘 Swap | Tofu 🕽

- Reheat the same pan over medium-high.
- When hot, add ½ tbsp (1 tbsp) oil, then beef and pork mix. Season with remaining garlic salt, remaining beef stock and pepper.
- Cook for 4-5 min, breaking up meat into smaller pieces, until no pink remains.\*\*
- Add sauce mixture. Bring to a simmer.
- Cook for 1 min, stirring often, until sauce is warmed through and fragrant.



#### Finish and serve

- To the pot with linguine, add meat mixture and veggies. Season with salt and pepper, then toss to combine.
- Cook for 1-2 min, stirring occasionally, until **linguine** and **veggies** are warmed through. (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 between bowls.
- Sprinkle **peanuts** over top.

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

<sup>\*\*</sup> Cook to a minimum internal temperature of 165°F.