



Silky Peanut-Ginger Beef and Pork Noodles

with Linguine and Veggies

Family Friendly 25-35 Minutes

Customized Protein

+ Add

Swap

or

x2 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 Chicken
250 g | 500 g



Tofu
1 | 2



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.*

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.

- 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 ¼-inch slices.

4



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.

2



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 **¼ cup** (½ cup) **warm water**. Whisk until smooth.
- Add **ginger sauce, honey-garlic sauce** and **half the beef stock**. Whisk to combine. Set aside.

5



Cook beef and pork

🔄 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.

3



Cook linguine

- 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.

6



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.

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

For 6 servings

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 chicken

🔄 Swap | **Ground Chicken**

If you've opted to get **ground chicken**, cook in the same way the recipe instructs you to cook the **pork****.

5 | Cook tofu

🔄 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.

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

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