



Beef Pad Thai

with Rice Noodles and Peanuts

PRONTO 30 Minutes



Beef Strips



Rice Noodles



Cilantro



Peanuts, chopped



Carrot



Sugar Snap Peas



Stir-Fry Sauce



Sesame Oil



Garlic



Ketchup

HELLO PAD THAI

A popular street food in Thailand, this noodle staple has become a favourite all over the world

Start Strong

Before starting, wash and dry all produce.

Bust Out

Measuring Spoons, Paper Towel, Large Pot, Measuring Cups, Large Non-Stick Pan, Peeler

Ingredients

	2 Person	4 Person
Beef Strips	285 g	570 g
Rice Noodles	200 g	400 g
Cilantro	7 g	14 g
Peanuts, chopped	28 g	56 g
Carrot	170 g	340 g
Sugar Snap Peas	113 g	227 g
Stir-Fry Sauce	¼ cup	½ cup
Sesame Oil	1 tbsp	2 tbsp
Garlic	3 g	6 g
Ketchup	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1. PREP

Add **10 cups water** and **2 tsp salt** to a large pot. Cover and bring to a boil over high heat. Roughly chop the **cilantro**. Trim **snap peas**. Peel, then slice **carrots** into ¼-inch rounds. Peel, then mince the **garlic**. Pat the **beef** dry with paper towels, then cut any large pieces in half.



4. COOK BEEF

Add **½ tbsp oil** (dbl for 4 ppl) to the same pan, then **beef** and **garlic**. Season with **salt** and **pepper**. Cook, stirring often, until golden-brown, 3-5 min. ** (**TIP:** Cook in batches for 4 ppl.)



2. COOK RICE NOODLES

Add the **rice noodles** to the **boiling water**. Reduce the heat to medium. Cook, stirring occasionally, until tender, 6-8 min. Drain and rinse the **noodles** under **cold running water**. (**TIP:** "Shocking" the noodles with cold water will keep them from sticking to each other!) Set aside.



5. FINISH AND SERVE

Add **stir-fry sauce** and **ketchup** to the **beef**. Stir to combine, then add the **noodles** and **veggies**. Stir to coat the **noodles** with the **sauce**. Divide the **Pad Thai** between bowls. Sprinkle over the **peanuts** and **cilantro**.



3. COOK VEGGIES

While **rice noodles** cook, Heat a large non-stick pan over medium-high heat. When hot, add the **sesame oil**, then the **carrots** and **snap peas**. Cook, stirring occasionally, until the **veggies** are tender-crisp, 3-4 min. Transfer the **veggies** to a plate. Set aside.



6. GOT EGGS? LET'S SCRAMBLE!

Whisk together **2 eggs** in a small bowl. Heat a small pan over medium-low heat. When hot, add **½ tbsp oil**, then the **eggs**. Using a spatula, slowly pull **egg mixture** into the center of the pan from all sides, until no **liquid** remains and **soft egg curds** form, 2-3 min. Stir into the **Pad Thai**.

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Dinner Solved!