



Peanut Satay Noodles

with Meatless Farm® Protein

Veggie

Spicy

25 Minutes



Meatless Farm®



Spaghetti



Sweet Bell Pepper



Ginger



Edamame



Cilantro



Peanut Butter



Chili Garlic Sauce



Hoisin Sauce



Soy Sauce



Peanuts, chopped



Red Chili Pepper

HELLO HOISIN

A sweet and savoury sauce that adds an extra boost of flavour!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 6 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust out

Medium bowl, measuring spoons, strainer, measuring cups, whisk, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Meatless Farm®	2	4
Spaghetti	170 g	340 g
Sweet Bell Pepper	160 g	320 g
Ginger	15 g	30 g
Edamame	56 g	113 g
Cilantro	7 g	14 g
Peanut Butter	3 tbsp	6 tbsp
Chili Garlic Sauce 🌶️	1 tbsp	2 tbsp
Hoisin Sauce	¼ cup	½ cup
Soy Sauce	1 tbsp	2 tbsp
Peanuts, chopped	28 g	56 g
Red Chili Pepper 🌶️	1	2
Oil*		
Salt and Pepper*		

* Pantry items

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

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.

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Cook noodles

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. Add **spaghetti to boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Halfway through, add **edamame** to the pot. When **spaghetti** is tender, reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **noodles and edamame** to the same pot, off heat.



Cook Meatless Farm® protein

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **Meatless Farm® patties**. Cook, breaking up **patties** into bite-sized pieces, until slightly crispy, 5-6 min.** Season with **pepper**.



Prep

While **water** comes to a boil, peel, then mince or grate **half the ginger** (use all for 4 ppl). Core, then cut **pepper** into ¼-inch slices. Roughly chop **cilantro**. Finely chop **chili pepper**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chili!)



Finish noodles

Add **peppers** to the pan with **Meatless Farm® protein**. Cook, stirring often, until **peppers** are tender-crisp, 2-3 min. Season with **salt and pepper**. Add **satay sauce mixture** and bring to a simmer. Once simmering, add **noodles and edamame** to the pan. Season with **salt and pepper**. Toss to coat.



Make satay sauce

Whisk together **peanut butter**, **hoisin sauce**, **soy sauce**, **chili garlic sauce**, **2 tsp ginger** (dbl for 4 ppl) and **reserved pasta water** in a medium bowl until smooth.



Finish and serve

Divide **noodles** between bowls. Sprinkle with **cilantro**, **peanuts** and **chili peppers**, if desired. (**NOTE:** Reference heat guide.)

Dinner Solved!