



# Silky Peanut-Ginger Beef and Pork Noodle Bowls

with Linguine and Veggies

Family Friendly

25-35 Minutes

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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](https://www.hellofresh.ca)



Ground Turkey  
250 g | 500 g



Tofu  
1 | 2



Ground Beef and  
Pork Mix  
250 g | 500 g



Linguine  
170 g | 340 g



Vegetable Mix  
170 g | 340 g



Red Onion  
½ | 1



Peanuts, chopped  
28 g | 56 g



Ginger Sauce  
4 tbsp | 8 tbsp



Honey-Garlic Sauce  
4 tbsp | 8 tbsp



Peanut Butter  
1 ½ tbsp | 3 tbsp



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** | Butter, oil, salt, pepper

**Cooking utensils** | Medium bowl, colander, measuring spoons, measuring cups, whisk, large pot, large non-stick pan

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.
- Meanwhile, cut **any large broccoli florets** into bite-sized pieces.
- Peel, then cut **half the onion** (whole onion for 4 ppl) into ¼-inch slices.

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 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.

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.

4



## Cook veggies

- Meanwhile, heat 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**, **vegetable mix** and **2 tbsp** (4 tbsp) **water**. Season with **half the garlic salt** and **pepper**, 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.

5



## Cook beef and pork

- [Swap](#) | [Ground Turkey](#)
- [Swap](#) | [Tofu](#)
- 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.

6



## Finish and serve

- Add **linguine** and **veggies** to pan with **sauce**. 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 plates.
- Sprinkle **peanuts** over top.

Measurements  
within steps

1 tbsp (2 tbsp) oil  
2 person 4 person Ingredient

## 5 | Cook turkey

[Swap](#) | [Ground Turkey](#)

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef and pork mix**.\*\*

## 5 | Cook tofu

[Swap](#) | [Tofu](#)

If you've opted to get **tofu**, pat dry with paper towels, then crumble into pea-sized pieces. Cook it in the same way the recipe instructs you to cook the **beef and pork mix**, until crispy, 6-7 min.

\*\* Cook beef-pork mix and turkey to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.