



Speedy Peanut-Sesame Chow Mein-Style Noodles

with Beef and Pork Mix

Family Friendly

Prepped in 10

25-35 Minutes



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



Ground Beef and Pork Mix



Ground Turkey



Chow Mein Noodles



Vegetable Mix



Shanghai Bok Choy



Garlic, cloves



Hoisin Sauce



Vegetarian Oyster Sauce



Peanut Butter



Soy Sauce



Black Sesame Seeds

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO HOISIN SAUCE

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

Start here

- Before starting, add 10 cups of water and 1 tbsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Ground Turkey	250 g	500 g
Chow Mein Noodles	200 g	400 g
Vegetable Mix	170 g	340 g
Shanghai Bok Choy	113 g	226 g
Garlic, cloves	2	4
Hoisin Sauce	4 tbsp	8 tbsp
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Peanut Butter	1 ½ tbsp	3 tbsp
Soy Sauce	1 tbsp	2 tbsp
Black Sesame Seeds	1 tbsp	2 tbsp
Butter*	1 tbsp	2 tbsp
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.



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



Prep

- Cut **bok choy** into 1-inch pieces. (**TIP:** Rinse bok choy leaves to wash away any hidden dirt!)
- Cut **any large broccoli florets** into bite-sized pieces.
- Peel, then mince or grate **garlic**.



Cook noodles

- Meanwhile, add **chow mein noodles** to the **boiling water**. Cook uncovered, until tender, 1-2 min.
- Drain **noodles**, then rinse under warm water.
- Return **noodles** to the same pot, off heat. Add **2 tsp** (4 tsp) **oil**, then toss gently to coat.
- Using a pair of scissors, make a few cuts in the pot to cut up **noodles**. Set aside.



Make sauce

- Add **peanut butter** and ½ cup (⅔ cup) **warm water** to a medium bowl. Whisk until smooth.
- Add **soy sauce**, **vegetarian oyster sauce** and **half the hoisin sauce**. Whisk to combine.



Cook meat

- Return the same pan (from step 3) to medium-high.
- When hot, add **beef and pork** to the dry pan.
- Cook, breaking up **meat** into smaller pieces, until no pink remains, 4-5 min.**
- Add **garlic**, **remaining hoisin sauce** and **2 tbsp** (4 tbsp) **water**. Cook, stirring often until fragrant, 30 sec.
- Add **veggies and sauce mixture**. Stir to mix.

If you've opted to get **turkey**, add ½ **tbsp** (1 tbsp) **oil** to the pan, then **turkey**. Cook in the same way the recipe instructs you to cook the **beef and pork**.**



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp butter**. Swirl the pan until melted, 30 sec.
- Add **bok choy** and **vegetable mix**. Season with **salt** and **pepper**. Cook, stirring often, until tender-crisp, 3-4 min. Transfer to a plate.



Finish and serve

- Add **noodles** to the pan with **veggies**. Stir to coat.
- Divide **noodles** between plates.
- Sprinkle **sesame seeds** over top.

Dinner Solved!