



THAI BEEF AND GLASS NOODLES

with Carrot Ribbons and Sriracha Dressing



HELLO

GLASS NOODLES

Thai cellophane noodles are transparent noodles made from mung beans

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 513



Ground Beef



Carrots



Green Beans, trimmed



Green Onions



Garlic



Cilantro



Lime



Thai Spice Blend



Fish Sauce



Sriracha



Glass Noodles

BUST OUT

- Peeler
- Zester
- Large Pan
- Large Bowl
- Whisk
- Small Pot
- Sugar (2 tsp | 4 tsp)
- Salt
- Pepper

INGREDIENTS

2-person | 4-person

- Ground Beef 1 pkg (250 g) | 2 pkg (500 g)
- Carrots 340 g | 680 g
- Green Beans, trimmed 1 pkg (170 g) | 2 pkg (340 g)
- Green Onions 2 | 4
- Garlic 1 pkg (10 g) | 2 pkg (20 g)
- Cilantro 1 pkg (10 g) | 1 pkg (10 g)
- Lime 1 | 2
- Thai Spice Blend 8 🌶️ 1 pkg (2 tsp) | 2 pkg (4 tsp)
- Fish Sauce 0 1 pkg (2 tsp) | 2 pkg (4 tsp)
- Sriracha 9 🌶️ 1 pkg (1 tsp) | 2 pkg (2 tsp)
- Glass Noodles 1 pkg (50 g) | 2 pkg (100 g)

ALLERGENS

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

START STRONG

The spice blend and sriracha adds some spice to this dish! Give them a quick taste before adding it to your recipe. If you prefer less heat, use a little less.



1 PREP Wash and dry all produce. Bring a small pot of **salted water** to a boil. Peel the **carrots** into ribbons. Cut the **green beans** into 1-inch pieces. Thinly slice the **green onions**. Mince or grate the **garlic**. Roughly chop the **cilantro**. Zest, then juice the **lime(s)**.



4 COOK VEGGIES Add the **garlic, green beans, carrot ribbons** and **green onions** to the **beef**. Cook, stirring occasionally, until beans are tender-crisp, 4-5 min.



2 COOK BEEF Heat a large pan over medium-high heat. Add a drizzle of **oil**, then the **ground beef** and **spice blend**. Cook, breaking up the meat into smaller pieces with a wooden spoon, until no pink remains, 4-5 min. Season with **salt** and **pepper**.



5 COOK NOODLES Meanwhile, add the **glass noodles** to the boiling water. Boil until they are tender, 1-2 min. Drain well, then add the noodles to the **dressing**.



3 MAKE DRESSING Meanwhile, in a large bowl, whisk together the **fish sauce, lime juice, sugar** and as much **sriracha** as you like.



6 FINISH AND SERVE Add the **beef mixture** to the **noodles**. Toss to coat. Divide between plates. Sprinkle with the **cilantro** and **lime zest**.

HOT IN HERE!

Sriracha brings out the heat in this summery salad.