



# Beyond Meat® Dan Dan Noodles

with Ramen Noodles and Bok Choy

**FAMILY** 30 Minutes



Beyond Meat® Burger



Ramen Noodles



Shanghai Bok Choy



Green Onions



Chili Garlic Sauce



Ginger



Soy Sauce-Mirin Blend



Sesame Oil



Cornstarch



Brown Sugar



Lime



Sesame Seeds

## HELLO RAMEN

*These century-old noodles originated in Japan*


# Start Strong

Before starting, wash and dry all produce.

## Bust Out

Grater, Large Non-Stick Pan, Large Pot, Measuring Cups, Measuring Spoons, Small Bowl, Strainer, Whisk

## Ingredients

	4 Person
Beyond Meat® Burger	4
Ramen Noodles	600 g
Shanghai Bok Choy	4
Green Onions 	2
Chili Garlic Sauce	2 tbsp
Ginger	30 g
Soy Sauce-Mirin Blend	½ cup
Sesame Oil	1 tbsp
Cornstarch	1 tbsp
Brown Sugar	1 tbsp
Lime	1
Sesame Seeds	1 tbsp
Oil*	
Salt and Pepper*	

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

## 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** to a large pot. Cover and bring to a boil over high heat. While **water** boils, roughly chop **bok choy**. Peel, then finely grate **1 tbsp ginger**. Thinly slice **green onions**. Cut **lime** into wedges.



### 2. MAKE SAUCE

Whisk **soy sauce-mirin blend, sesame oil, brown sugar, cornstarch, ginger, 1 cup water** and **1 tsp chili garlic sauce** in a small bowl. Set aside.



### 3. COOK NOODLES

Add **noodles** to the **boiling water**. Cook, until tender, 2-3 min. Drain and rinse **noodles** under **warm water**. Return **noodles** to the same pot. Set aside.



### 4. COOK BEYOND MEAT®

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **Beyond Meat®**. Cook, breaking up **Beyond Meat®** into smaller pieces, until golden, 4-5 min. Sprinkle over **sesame seeds**. Toast, stirring together, until fragrant, 1-2 min.



### 5. COOK BOK CHOY & ASSEMBLE

Add **bok choy** to the pan. Cook, stirring often, until tender, 2-3 min. Add **sauce**. Cook, stirring often, until slightly thickened, 1-2 min. Add **Dan Dan mixture** to the same pot with **noodles** and toss to coat.



### 6. FINISH AND SERVE

Divide **Dan Dan noodles** between plates. Spoon over **remaining chili garlic sauce**, for extra heat, if desired. Sprinkle over **green onion**. Squeeze over a **lime wedge**, if desired.

## Dinner Solved!

