



Quick Beef and Noodle Stir-Fry

with Snow Peas and Peppers

Family Friendly

Optional Spice

30 Minutes



Ground Beef



Spaghetti



Snow Peas



Garlic Puree



Sweet Bell Pepper



Teriyaki Sauce



Rice Vinegar



Vegetarian Oyster Sauce



Green Onions



Sriracha

HELLO GREEN ONION

Another common name for this allium is scallion!

Start here

Before starting, wash and dry all produce.

Bust out

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

Ingredients

| | 2 Person | 4 Person |
|-------------------------|----------|----------|
| Ground Beef | 250 g | 500 g |
| Spaghetti | 170 g | 340 g |
| Snow Peas | 56 g | 113 g |
| Garlic Puree | 1 tbsp | 2 tbsp |
| Sweet Bell Pepper | 160 g | 320 g |
| Teriyaki Sauce | 4 tbsp | 8 tbsp |
| Rice Vinegar | 1 tbsp | 2 tbsp |
| Vegetarian Oyster Sauce | 4 tbsp | 8 tbsp |
| Green Onions | 2 | 4 |
| Sriracha 🌶️ | 2 tsp | 4 tsp |
| 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 the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Drain and return **spaghetti** to the same pot, off heat.



Finish stir-fry

Add **peppers** and **snow peas** to the pan. Cook, stirring often, until **veggies** are tender-crisp, 2-3 min. Add **sauce** from small bowl. Cook, stirring often, until **sauce** thickens slightly, 2-3 min. Remove the pan from heat, then stir in **vinegar**. Pour **stir-fry** over **noodles** in the pot. Season with **salt** and **pepper**, to taste, then toss to combine.



Prep and make sauce

While **water** boils, core, then cut **pepper** into ¼-inch slices. Trim **snow peas**. Thinly slice **green onions**. Whisk together **oyster sauce** and **teriyaki sauce** in a small bowl. Set aside.



Finish and serve

Divide **beef noodle stir-fry** between plates. Top with **green onions**. Drizzle **sriracha** over top, if desired.

Dinner Solved!



Start stir-fry

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef** and **garlic puree**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. ** Season with **salt** and **pepper**.