



Satay-Sauced Noodle Bowls

with Linguine and Veggies

Family Friendly

25-35 Minutes



Ground Beef and Pork Mix



Ground Turkey



Linguine



Broccoli, florets



Carrot



Peanuts, chopped



Vegetarian Oyster Sauce



Honey-Garlic Sauce



Peanut Butter



Garlic Salt

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 LINGUINE

Bouncy and slightly chewy, this pasta is a great substitute for Chinese wheat noodles!

Start here

Before starting, wash and dry all produce.

Bust out

Medium bowl, vegetable peeler, measuring spoons, measuring cups, whisk, large pot, large non-stick pan, colander

Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Ground Turkey	250 g	500 g
Linguine	170 g	340 g
Broccoli, florets	227 g	454 g
Carrot	170 g	340 g
Peanuts, chopped	28 g	28 g
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Honey-Garlic Sauce	4 tbsp	8 tbsp
Peanut Butter	3 tbsp	6 tbsp
Garlic Salt	1 tsp	2 tsp
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.

Contact

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1 Prep

- 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 **carrot** into ¼-inch matchsticks.



4 Cook veggies

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted, 1 min.
- Add **broccoli, carrots, and ¼ cup water** (dbl for 4 ppl). Season with **half the garlic salt and pepper**, then stir to combine. Cover and cook, stirring occasionally, until tender-crisp, 4-5 min.
- Remove from heat. Transfer **veggies** to a plate, then cover to keep warm.
- Carefully wipe the pan clean.



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 the 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 warm water** (dbl for 4 ppl) to a medium bowl. Whisk until smooth.
- Add **oyster sauce** and **honey-garlic sauce**. Whisk to combine.



5 Cook beef and pork

- Reheat the same pan over medium-high.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef and pork mix**. Season with **remaining garlic salt and pepper**. Cook, breaking up **meat** into smaller pieces, until no pink remains, 4-5 min.**
- Add **sauce mixture**. Bring to a simmer.
- Simmer, stirring often, until **sauce** is warmed through and fragrant, 1 min.

If you've opted to get **turkey**, add **1 tbsp oil** (dbl for 4 ppl) to the pan, then add **turkey**. Cook **turkey** in the same way the recipe instructs you to cook the **beef and pork mix**.



3 Cook noodles

- Add **noodles** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **noodles** to the same pot, off heat.



6 Finish and serve

- Add **beef and pork mixture** and **veggies** to the pot of **noodles**. Season with **salt and pepper**, to taste, then toss to combine. (**TIP:** For a lighter sauce consistency, add reserved noodle water, 1-2 tbsp at a time, until desired consistency is reached.)
- Divide **noodles** and **any remaining sauce** in the pot between plates.
- Sprinkle **peanuts** over top.

Dinner Solved!