



Spiced Lamb Noodles

with Honey-Chili Drizzle

Discovery

25 Minutes



Ground Lamb



Linguine



Coleslaw Cabbage Mix



Red Onion



Ginger



Green Onions



Cumin-Garlic Blend



Chili Garlic Sauce



Cornstarch



Soy Sauce



Sweet Bell Pepper



Honey

HELLO CUMIN-GARLIC

This duo of savoury spices is found in many cuisines around the world!

Start here

Before starting, wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Linguine	170 g	340 g
Coleslaw Cabbage Mix	170 g	340 g
Red Onion	113 g	226 g
Ginger	15 g	30 g
Green Onions	2	2
Cumin-Garlic Blend	1 tbsp	2 tbsp
Chili Garlic Sauce 🌶️	1 tbsp	2 tbsp
Cornstarch	1 tbsp	2 tbsp
Soy Sauce	2 tbsp	4 tbsp
Sweet Bell Pepper	160 g	320 g
Honey	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

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



Prep and make honey-chili drizzle

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. While **water** comes to a boil, core, then cut **pepper** into ¼-inch slices. Peel, then cut **onion** into ¼-inch slices. Peel, then mince or grate **half the ginger** (use all for 4 ppl). Thinly slice **green onions**. Stir together **chili garlic sauce** and **honey** in a small bowl.



Cook lamb

Heat the same pan over medium. When hot, add **lamb** to the dry pan. Cook, breaking up **lamb** into smaller pieces, until no pink remains, 4-5 min.** Carefully drain and discard excess fat. Add **remaining Cumin-Garlic Blend**. Cook, stirring often, until fragrant, 30 sec. Season with **salt** and **pepper**.



Cook linguine

Add **linguine** 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 **linguine** to the same pot, off heat.



Make sauce

While **lamb** cooks, whisk together **soy sauce**, **cornstarch** and **¾ cup water** (dbl for 4 ppl) in a medium bowl. When **Cumin-Garlic Blend** is fragrant, add **soy sauce mixture** to the pan and bring to a boil. Once boiling, cook, stirring often, until **sauce** thickens slightly, 2-3 min.



Stir-fry veggies

While **linguine** cooks, heat a large non-stick pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring often, until tender-crisp, 3-4 min. Add **peppers**, **coleslaw mix**, **ginger** and **half the Cumin-Garlic Blend**. Cook, stirring often, until fragrant, 2-3 min. Season with **salt** and **pepper**. Transfer to a plate.



Finish and serve

Add **lamb**, **sauce**, **stir-fried veggies** and **half the green onions** to the large pot with **linguine**. Season with **salt** and **pepper**, to taste, then toss to combine. Divide **spiced lamb noodles** between plates. Top with **honey-chili drizzle**. Sprinkle **remaining green onions** over top.

Dinner Solved!