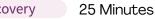


Spiced Lamb Noodles

with Honey-Chili Drizzle

Discovery





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.

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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 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.



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.



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**.



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.



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!