



Sweet 'n' Spicy Chili-Garlic Veggie Noodles

with Cashews

Veggie

Spicy

30 Minutes



Chow Mein Noodles



Honey-Garlic Sauce



Garlic Powder



Soy Sauce



Cashews



Moo Shu Spice Blend



Broccoli, florets



Carrot, julienned



Sweet Bell Pepper



Chili-Garlic Sauce



Plant-Based Mayonnaise



Green Onion

HELLO CASHEWS

Rich and buttery, this versatile tree nut pairs perfectly with sweet and savoury dishes!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 3 (dbl for 4 ppl):

- Mild: ½ tbsp
- Medium: 1 tbsp
- Spicy: 1½ tbsp
- Extra-spicy: 2 tbsp

Bust out

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

Ingredients

| | 2 Person | 4 Person |
|------------------------------|----------|----------|
| Chow Mein Noodles | 200 g | 400 g |
| Honey-Garlic Sauce | 4 tbsp | 8 tbsp |
| Garlic Powder | 1 tsp | 2 tsp |
| Soy Sauce | 4 tbsp | 8 tbsp |
| Cashews | 28 g | 56 g |
| Moo Shu Spice Blend | 1 tbsp | 2 tbsp |
| Broccoli, florets | 227 g | 454 g |
| Carrot, julienned | 56 g | 113 g |
| Sweet Bell Pepper | 160 g | 320 g |
| Chili-Garlic Sauce 🌶️ | 1 ½ tbsp | 3 tbsp |
| Plant-Based Mayonnaise | 2 tbsp | 4 tbsp |
| Green Onion | 2 | 4 |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

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 Cook noodles and blanch broccoli

- 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 **broccoli florets** into bite-size pieces.
- Add **chow mein noodles** to the **boiling water**. Cook uncovered until tender, 30 secs - 1 min.
- Add **broccoli** to the pot with **noodles**. Cook until **broccoli** turns bright green, 30 sec.
- Drain **noodles and broccoli**, then rinse under **warm water**, 15 sec. (**TIP**: Rinsing noodles helps to keep them from sticking together!)
- Set aside to drain.



4 Cook veggies

- Heat the same pan (from step 2) over medium-high.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **peppers**. Cook, stirring often, until **peppers** soften slightly, 1-2 min.
- Add **carrots** and **green onion whites**. Season with **salt** and **pepper**. Cook, stirring often, until **carrots** soften slightly, 1-2 sec.



2 Toast cashews

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **cashews** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP**: Keep your eye on cashews so they don't burn!)
- Transfer **cashews** to a plate.



5 Finish noodles

- Stir **noodle sauce** into the pan with **veggies**, then bring to a simmer.
- Once simmering, add **noodles and broccoli**.
- Cook, tossing **noodles** often, until **noodles** are coated in **sauce** and **veggies** are tender-crisp, 1-2 min.



3 Prep and make noodle sauce

- Core, then cut **pepper** into ¼-inch slices.
- Thinly slice **green onions**, keeping white and green parts separate.
- Whisk together **garlic powder**, **Moo Shu Spice Blend**, **soy sauce**, **honey-garlic sauce**, **half the mayo** (use all for 4 ppl), **2 tbsp water** (dbl for 4 ppl) and **1 ½ tbsp chili-garlic sauce** in a small bowl. (**NOTE**: Reference heat guide.) (**TIP**: It's okay if the mixture doesn't completely combine in this step!)



6 Finish and serve

- Roughly chop **cashews**.
- Divide **noodles** between bowls.
- Sprinkle **cashews** and **remaining green onions** over top.

Dinner Solved!