



# ZESTY HOISIN CHILI BEEF

with Sweet Bell Pepper and Chow Mein



## HELLO

### CHOW MEIN

These popular egg noodles are common in Asian cuisine!

TIME: 35 MIN



Beef Strips



Garlic



Ginger



Onion, sliced



Sweet Chili Sauce



Hoisin-Soy Sauce Blend



Sugar Snap Peas



Sweet Bell Pepper



Chow Mein Noodles



Cornstarch



Rice Vinegar



## BUST OUT

- Medium Bowl
- Large Non-Stick Pan
- Measuring Cups
- Large Pot
- Measuring Spoons
- Whisk
- Strainer
- Salt and Pepper
- Paper Towel
- Olive or Canola Oil
- Garlic Press

## INGREDIENTS

4-person

- Beef Strips 570 g
- Garlic 12 g
- Ginger 60 g
- Onion, sliced 113 g
- Sweet Chili Sauce 4 tbsp
- Hoisin-Soy Sauce Blend 1,4,8,9 4 tbsp
- Sugar Snap Peas 227 g
- Sweet Bell Pepper 160 g
- Chow Mein Noodles 1 400 g
- Cornstarch 9 2 tbsp
- Rice Vinegar 1 1 tbsp

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Fish/Poisson
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.

\*\*Cuire jusqu'à une température interne minimale de 71°C/160°F.



## START STRONG

Don't have a garlic press? Lay the garlic cloves on a chopping board, then place a chef's knife on top and press down firmly to crush. Finely chop the garlic.



### 1 PREP

**Wash and dry all produce.\*** In a large pot, add **10 cups hot water**. Cover and bring to a boil over high heat. Meanwhile, peel, then mince or grate **garlic**. Peel, then finely grate **2 tbsp ginger**. Core, then cut **bell peppers** into ¼-inch slices. Cut stems off **sugar snap peas**, if needed. Pat **beef** dry with paper towel, then cut into 1-inch pieces. Season with **salt** and **pepper**.



### 4 COOK NOODLES

To **boiling water**, add **chow mein noodles**. Cook, uncovered, until tender, 1-2 min. Drain, then return to the same pot, off heat. Add **2 tsp oil** and gently toss to coat. Set aside.



### 2 COOK VEGGIES

Heat a large non-stick pan (or a large wok) over medium-high heat. When the pan is hot, add **2 tbsp oil**, then **onions, sugar snap peas** and **peppers**. Cook, stirring often, until **veggies** are tender-crisp, 4-5 min. Transfer to a plate and set aside.



### 5 FINISH STIR-FRY

When second batch of **beef** is done, return **beef** and **veggies** to the same pan. Add **garlic** and **ginger**. Cook, stirring together, until **stir-fry** is warmed through, 1-2 min. Add **sauce** from the medium bowl. Stir until **sauce** slightly thickens and **veggies** are coated, 1-2 min.



### 3 COOK BEEF

To the same pan, add **½ tbsp oil** and **half the beef**. Cook, stirring occasionally, until browned, 4-6 min. (**TIP:** Cook to a min. internal temp. of 71°C/160°F.\*\*) Transfer to a plate and repeat with another **½ tbsp oil** and **remaining beef**. Meanwhile, in a medium bowl, whisk together **cornstarch** and **1 ½ cups cold water**. Whisk in **hoisin-soy sauce, rice vinegar** and **sweet chili sauce**. Set aside.



### 6 FINISH AND SERVE

Divide **noodles** between bowls and top with **beef stir-fry**.

## TASTY!

Silky noodles, stir-fried beef and greens combine to create a tasty dinner!