



In your box

3 fl. oz. Garlic Sesame Sauce
1 tsp. Sriracha
8 oz. Cooked Asian Noodles
1 oz. Honey Roasted Peanuts
6 oz. Snow Peas

Customize It Options

10 oz. Steak Strips
10 oz. USDA Choice Sliced Flank Steak
12 oz. Ground Turkey

*Contains: wheat, peanuts, soy

You will need

Olive Oil, Salt, Pepper



Oven-Ready

Garlic-Sesame Steak Noodles

with snow peas and honey roasted peanuts

NUTRITION per serving—Calories: 659, Carbohydrates: 51g, Fat: 31g, Protein: 39g, Sodium: 1498mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

30-40 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Mild



Prepare the Ingredients

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **noodles**, **snow peas**, and **sauce** in provided tray.



Add the Steak Strips

- Separate **steak strips** and place on **noodles**. Season with $\frac{1}{4}$ tsp. **salt**, a pinch of **pepper**, and 2 tsp. **olive oil**.
- *If using **flank steak**, follow same instructions. If using **ground turkey**, crumble into small pieces and follow same instructions.*



Bake the Dish

- Bake uncovered in hot oven until **steak strips** reach a minimum internal temperature of 145 degrees, 20-25 minutes.
- *If using **flank steak**, follow same instructions. If using **ground turkey**, bake uncovered in hot oven until ground turkey reach a minimum internal temperature of 165 degrees, 20-25 minutes.*
- Carefully remove from oven. Stir to combine. Garnish with **peanuts** and **Sriracha** (to taste). Bon appétit!