



In your box

2 oz. Teriyaki Glaze
5 oz. Lo Mein Noodles
1 Red Bell Pepper
1 oz. Roasted Peanuts
3 oz. Matchstick Carrots
1 tsp. Minced Ginger
1 tsp. Sambal
½ oz. Toasted Sesame Oil

Customize It Options

10 oz. Steak Strips
10 oz. USDA Choice Sliced Flank Steak

*Contains: wheat, peanuts, soy

You will need

Olive Oil, Salt, Pepper
Colander, Medium Pot, Large Non-Stick Pan



Ready in 15

Ginger Steak and Peppers

with roasted peanuts

NUTRITION per serving—Calories: 763, Carbohydrates: 70g, Fat: 36g, Protein: 41g, Sodium: 1257mg.
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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Bring 8 cups **water** to a boil in a medium pot

Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips, cooking until flank steak reaches a minimum internal temperature of 145 degrees.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



Cook the Pasta

- Once water is boiling, add **pasta** and cook until tender, 4-5 minutes.
- Drain noodles into a colander and rinse under cold water. Set aside.
- While noodles cook, prepare ingredients.



Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into ¼" slices.
- Coarsely chop **peanuts**.
- Separate **steak strips** into a single layer and pat dry. Season all over with a pinch of **salt** and **pepper**.



Cook the Steak Strips and Peppers

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **steak strips**, **red bell pepper**, and **matchstick carrots** to hot pan. Stir occasionally until no pink remains on steak and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.



Make Sauce and Finish Dish

- Add **teriyaki glaze**, **ginger**, **sesame oil**, and half the **sambal** to hot pan. Stir until combined, 30-60 seconds.
- Taste, and add remaining sambal if desired.
- Stir in **pasta** and cook until warmed through, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with **peanuts**. Bon appétit!