



#### In your box

- 1 oz. Roasted Salted Cashews
- 1 Zucchini
- 8 oz. Cilantro Lime Rice
- 2 fl. oz. Orange Sauce
- 1 tsp. Cornstarch
- .406 fl. oz. Tamari Soy Sauce
- ½ oz. Wonton Strips
- ¼ tsp. Red Pepper Flakes

#### Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 10 oz. Steak Strips
- 12 oz. Ground Turkey
- 10 oz. Ground Pork

\*Contains: wheat, soy, tree nuts (cashews)

#### You will need

- Olive Oil, Salt
- Microwave-Safe Bowl,
- Large Non-Stick Pan, Mixing Bowl



Ready in 15

## Sizzling Orange Beef

with zucchini and cashews

NUTRITION per serving—Calories: 702, Carbohydrates: 60g, Fat: 37g, Protein: 33g, Sodium: 1356mg.

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

### Customize It Instructions

- If using **Impossible Burger**, follow same instructions as ground beef in Step 1, breaking up burger until warmed through, 5-7 minutes.
- If using **steak strips**, separate steak strips and pat dry. Follow same instructions as ground beef in Step 1, stirring occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- If using **ground pork**, follow same instructions as ground beef in Step 1, breaking up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- If using **ground turkey**, follow same instructions as ground beef in Step 1, breaking up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 5-7 minutes.

Minimum Internal Temperature

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



1

### Cook The Ground Beef

- Place a large non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil**, **ground beef**, and ¼ tsp. **salt** to hot pan. Break up meat until no pink remains and ground beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- *Drain excess liquid from pan, if desired.*
- While ground beef cooks, prepare ingredients.



2

### Prepare the Ingredients

- Trim **zucchini** ends, halve lengthwise, and cut into ¼" half-moons.
- In a mixing bowl, combine ⅓ cup **water** and **cornstarch** until cornstarch is dissolved. Set aside.



3

### Cook the Sauce

- Add **zucchini** and a pinch of **salt** to hot pan. Stir occasionally until lightly browned and tender, 3-4 minutes.
- Stir in **cornstarch mixture** to recombine. Stir in **orange sauce**, **soy sauce**, and cornstarch mixture. Bring to a simmer.
- Once simmering, remove from burner.



4

### Heat Rice and Finish Dish

- Carefully massage **rice** in bag to break up any clumps. Remove rice from packaging. Place rice in a microwave-safe bowl with 2 Tbsp. **water**. Cover with a damp paper towel. Microwave until warm, 2 minutes. Fluff rice with a fork.
- Plate dish as pictured on front of card, topping rice with **ground beef mixture** and garnishing with **wonton strips**, **cashews**, and **red pepper flakes** (to taste). Bon appétit!