



### In your box

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

### Customize It Options

- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 8 oz. Shrimp
- 10 oz. USDA Choice Sliced Flank Steak
- 12 oz. Diced Boneless Skinless Chicken Breasts

\*Contains: wheat, peanuts, soy

### You will need

Olive Oil, Salt, Pepper

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Oven-Ready



## Garlic-Sesame Steak Noodles

with snow peas and honey roasted peanuts

NUTRITION per serving—Calories: 659, Carbohydrates: 51g, Sugar: 14g, Fiber: 5g, Protein: 39g, Sodium: 1538mg, Fat: 31g, Saturated Fat: 7g  
 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**

## Before you cook

All cook times are approximate based on testing.

### Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **Impossible burger**, follow same instructions as steak strips in Steps 2 and 3, breaking up into small pieces and baking uncovered until heated through, 20-25 minutes.
- If using **diced chicken**, pat dry. Follow same instructions as steak strips in Steps 2 and 3, baking uncovered until chicken reaches minimum internal temperature, 20-25 minutes.
- If using **shrimp**, pat dry. Follow same instructions as steak strips in Steps 2 and 3, baking uncovered until shrimp reaches minimum internal temperature, 18-20 minutes.



### 1. Prepare the Ingredients

- Preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **noodles**, **snow peas**, and **garlic sesame sauce** in provided tray.



### 2. Add the Steak Strips

- Separate **steak strips** and pat dry. Place on steak strips on **noodles**. Season with  $\frac{1}{4}$  tsp. **salt**, a pinch of **pepper**, and 2 tsp. **olive oil**.



### 3. Bake the Dish

- Bake uncovered in hot oven until **steak strips** reach a minimum internal temperature of 145 degrees, 20-25 minutes.
- Carefully remove from oven. Stir to combine, then rest 3 minutes. Garnish with **peanuts** and **Sriracha** (to taste). Bon appétit!