



In your box

- 2 Green Onions
- 1 Lime
- 1 oz. Honey Roasted Peanuts
- ¼ oz. Cilantro
- 5 oz. Rice Noodles
- 1 tsp. Sugar
- 3 oz. Matchstick Carrots
- 2 oz. Teriyaki Glaze
- 3 tsp. Sambal

Customize It Options

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

*Contains: wheat, peanuts, soy

You will need

Olive Oil, Pepper

Medium Pot, Wire-Mesh Strainer, Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Classic Meal Kit



Teriyaki Steak Pad Thai

with peanuts and cilantro

NUTRITION per serving—Calories: 719, Carbohydrates: 84g, Sugar: 16g, Fiber: 6g, Protein: 36g, Sodium: 1009mg, Fat: 27g, 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	Cook Within	Difficulty Level	Spice Level
25-35 min.	6 days	Easy	Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring **water** to a boil in a medium pot
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **shrimp**, pat dry. Follow same instructions as steak strips in Steps 3 and 4, cooking until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **Impossible burger**, follow same instructions as steak strips in Steps 3 and 4, breaking up burger until heated through, 4-6 minutes.
- If using **chicken**, pat dry and cut into 1" pieces. Follow same instructions as steak strips in Steps 3 and 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



1. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Halve **lime**. Cut one half into wedges and juice other half.
- Coarsely chop **peanuts**.
- Stem and mince **cilantro**.
- Separate **steak strips** into a single layer and pat dry. Season all over with a pinch of **pepper**.



2. Cook the Noodles

- Once **water** in medium pot is boiling, add **noodles** and cook, 4 minutes.
- *Noodles should be undercooked and firm; they will finish cooking in a later step.*
- Reserve $\frac{3}{4}$ cup **noodle cooking water**. Strain noodles in a wire-mesh strainer and rinse under cold water to stop the cooking process.
- Return noodles to pot and toss with 1 tsp. **olive oil**. Set aside.



3. Cook the Steak Strips

- Place a large non-stick pan over high heat.
- Add 2 tsp. **olive oil**, **steak strips**, and a pinch of **pepper** to hot pan. Stir occasionally until steak starts to brown, 1-2 minutes.
- Add **sugar** and stir occasionally until combined, 1-2 minutes.



4. Start the Pad Thai

- Add **carrots** and **white portions of green onions** to hot pan. Stir occasionally until carrots begin to soften, 1-2 minutes.
- Add **noodles**, $\frac{1}{2}$ cup reserved **noodle cooking water**, **teriyaki sauce**, and 2 tsp. **lime juice**. Stir occasionally until noodles are just tender and **steak strips** reach a minimum internal temperature of 145 degrees, 2-3 minutes.



5. Finish the Pad Thai

- Stir **sambal** (to taste) into hot pan. *If sensitive to spice, add one sambal packet first. Taste, then add remaining packets if desired.* If too thick, stir in remaining **noodle cooking water**, 2 Tbsp. at a time, until desired consistency is reached.
- Remove from burner. Rest, 3 minutes.
- Plate dish as pictured on front of card, garnishing with **peanuts**, **cilantro**, and **green portions of green onions**. Squeeze **lime wedges** over to taste. Bon appétit!