



In your box

- 1 oz. Wonton Strips
- 🔥 ¼ tsp. Red Pepper Flakes
- ½ oz. Mirin
- 2 Green Onions
- 16 oz. Ground Beef
- 🔥 2 fl. oz. Spicy Orange Sauce
- 2 Tbsp. Cornstarch
- 3 oz. Shredded Red Cabbage
- 3 fl. oz. Soy Sauce
- 16 oz. Cooked Asian Noodles

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

- Olive Oil
- Large Non-Stick Pan, Mixing Bowl

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

4 Serving One Pot Family Meal



One-Pan Spicy Take-Out Orange Beef Noodles

with cabbage and crispy wontons

NUTRITION per serving—Calories: 539, Carbohydrates: 50g, Sugar: 8g, Fiber: 3g, Protein: 31g, Sodium: 1728mg, Fat: 23g, 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

10-15 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **soy sauce**



1. Cook Beef and Prepare Ingredients

- Place a large non-stick pan over medium-high heat. Add **ground beef** and half the **soy sauce** (reserve remaining for sauce) to hot pan. Break up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Transfer ground beef to a plate. Wipe pan clean and reserve.
- While beef cooks, thinly slice **green onions** on an angle.
- Combine **cornstarch** and $\frac{1}{2}$ cup **water** in a mixing bowl.



2. Cook the Cabbage

- Return pan used to cook beef to medium-high heat and add 1 tsp. **olive oil**. Add **cabbage** to hot pan and cook until tender, 2-3 minutes.
- Transfer to plate with beef. Wipe pan clean and reserve.



3. Make the Sauce

- Return pan used to cook beef and cabbage to medium-high heat. Add **orange sauce**, remaining **soy sauce**, **mirin**, and $\frac{1}{2}$ cup **water** to hot pan. Bring to a simmer. Once simmering, add **cornstarch slurry** (stir to re-combine first). Stir occasionally until sauce has thickened and coats the back of a spoon, 1-2 minutes.



4. Add the Noodles

- Add **noodles**, **beef**, **cabbage**, and **red pepper flakes** (to taste) to pan and gently stir until coated and heated through, 2-3 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, topping noodles with **crispy wontons** and **green onions**. Bon appétit!