



In your box

- 1 tsp. Multicolor Sesame Seeds
- .406 fl. oz. Soy Sauce
- 1 tsp. Chili Garlic Sauce
- 8 oz. Cooked Asian Noodles
- 3 fl. oz. Garlic Sesame Sauce
- 1 tsp. Minced Ginger
- 4 oz. Snow Peas
- 1½ tsp. Cornstarch

Customize It Options

- 10 oz. Steak Strips
- 8 oz. Shrimp
- 13½ oz. Organic Boneless Skinless Chicken Breasts
- 10 oz. Diced Boneless Skinless Chicken Breasts

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, Salt
- Mixing Bowl, Microwave-Safe 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.

Oven-Ready



Mongolian-Style Beef

with noodles and snow peas

NUTRITION per serving—Calories: 610, Carbohydrates: 47g, Sugar: 9g, Fiber: 4g, Protein: 37g, Sodium: 1650mg, Fat: 29g, 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
25-35 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 **diced chicken breasts**, Follow same instructions as steak strips in Steps 1, 2, and 3, baking uncovered in hot oven until chicken reaches minimum internal temperature, 20-25 minutes.
- If using **whole chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as above.
- If using **shrimp**, pat dry. Follow same instructions as steak strips in Steps 1, 2, and 3, baking uncovered in hot oven until shrimp reach minimum internal temperature, 16-20 minutes.



1. Start the Steak Strips

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Pat **steak strips** dry. Coarsely chop, if desired.
- Place steak strips in provided tray and top with a pinch of **salt** and 1 tsp. **olive oil**.
- Bake uncovered in hot oven, 5 minutes.



2. Add the Vegetables

- Carefully remove tray from oven. In a mixing bowl, combine **garlic sesame sauce**, **chili garlic sauce** (use less if spice-averse), and **cornstarch**.
- Push **steak strips** to one side and top with **sauce**. *Tray will be hot! Use a utensil.*
- Combine **snow peas**, **ginger** (to taste), and 1 tsp. **olive oil** in empty side of tray.



3. Bake the Meal

- Cover tray with foil. Bake covered in hot oven until **snow peas** are tender and **steak strips** reach a minimum internal temperature of 145 degrees, 15-20 minutes.
- While meal bakes, combine **noodles**, 1 tsp. **olive oil**, and **soy sauce** in a microwave-safe bowl. Cover with a damp paper towel. Microwave until heated through, 1-2 minutes.
- Carefully remove tray from oven and bowl from microwave. Rest, 3 minutes.
- Add noodles to tray with steak strips and snow peas and stir to combine. *Tray will be hot! Use a utensil.* Garnish meal with **sesame seeds**. Bon appétit!