

# One-Pan Take-Out Orange Beef Noodles

WITH CABBAGE AND CRISPY WONTONS

Meal Kit



**Prep & Cook Time**

15-20 MIN

**Cook Within**

5 DAYS

**You Will Need**

Olive Oil  
Large Non-Stick Pan,  
Mixing Bowl

**Difficulty Level**

INTERMEDIATE

**Spice Level**

MILD

**Ingredients**

- 2 Green Onions
- ½ fl. oz. Mirin
- 2 fl. oz. Tamari Soy Sauce (GF)
- 20 oz. Par Cooked Asian Noodles
- 1 oz. Wonton Strips
- ¼ tsp. Red Pepper Flakes
- 3.6 oz. Low Sodium Orange Sauce
- 2 Tbsp. Cornstarch
- 3 oz. Shredded Red Cabbage
- Customize It Options**
- 16 oz. Ground Beef
- 16 oz. Ground Turkey
- 16 oz. Shrimp

**Leave A Review**

Your opinion matters!



**Minimum Internal Protein Temperature**

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/38134](http://www.homechef.com/38134)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

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

## Before You Cook

All cook times are approximate based on testing.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Ingredient(s) used more than once: **soy sauce**

## Customize It Instructions

- If using **ground turkey**, break up until turkey reaches minimum internal temperature, 6-8 minutes.
- If using **shrimp**, pat dry. Cook until pink and shrimp reach minimum internal temperature, 2-3 minutes per side.



## 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.
- Remove from burner and transfer ground beef to a plate. Wipe pan clean and reserve.
- While beef cooks, trim and thinly slice **green onions** on an angle.
- Combine **cornstarch** and ½ cup **water** in a mixing bowl. Set aside.



## 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 stir often until tender, 2-3 minutes.
- Remove from burner and transfer cabbage 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 ½ cup **water** to hot pan. Bring to a simmer.
- Stir **cornstarch slurry** to recombine.
- Once simmering, add cornstarch slurry. Stir occasionally until thickened and sauce coats the back of a spoon, 1-2 minutes.



## 4. Add the Noodles

- Add **noodles**, **beef**, **cabbage**, and **red pepper flakes** (to taste) to hot 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 **wonton strips** and **green onions**. Bon appétit!