



In your box

- 2 Green Onions
- 1 Lime
- 1 oz. Honey Roasted Peanuts
- ¼ oz. Cilantro
- 10 oz. Steak Strips
- 5 oz. Rice Noodles
- 1 tsp. Sugar
- 3 oz. Matchstick Carrots
- 2 ½ fl. oz. Oyster Sauce
- 3 tsp. Sambal

CONTAINS eggs, wheat, peanuts, soy, shellfish (oysters)



Steak Pad Thai

with peanuts and cilantro

NUTRITION per serving—Calories: 648, Carbohydrates: 79g, Fat: 21g, Protein: 37g, Sodium: 1717mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
5 days

Difficulty Level
Easy

Spice Level
Medium

📌 You will need

Olive Oil, Salt, Pepper

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

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Bring a medium pot of **water** to a boil
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onions**



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**.
- Pat **steak strips** dry, and season with a pinch of **salt** and **pepper**.



2

Cook the Noodles

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



3

Cook the Steak

- 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 strips start to brown, 1-2 minutes.
- Add **sugar** and stir occasionally, 1-2 minutes.



4

Start the Pad Thai

- Add **matchstick carrots** and **white portions of green onions** to pan.
- Stir occasionally until carrots begin to soften, 1-2 minutes.



5

Finish the Pad Thai

- Add **noodles**, $\frac{1}{2}$ cup reserved **pasta water**, **oyster sauce**, and 2 tsp. **lime juice** to pan. Stir occasionally until noodles are just tender, 2-3 minutes.
- Add **sambal** (to taste) and remaining pasta water, 2 Tbsp. at a time, to adjust consistency as desired. *If sensitive to spice, add one sambal packet first. Taste, then add remaining packets if desired.* Stir until ingredients are combined.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with **peanuts**, **cilantro**, and **green portions of green onions**. Serve **lime wedges** on the side. Bon appétit!