



In your box

2 Green Onions
5 oz. Lo Mein Noodles
1 Red Bell Pepper
8 oz. Green Beans
1 oz. Smoked Almonds
2 tsp. Chopped Ginger
4 oz. Slaw Mix
1 fl. oz. Ponzu Sauce
1 tsp. Sugar
2 tsp. Sriracha

CONTAINS wheat, soy, tree nuts
(almonds)



Ponzu Noodles and Charred Green Beans with Sriracha and smoked almonds

NUTRITION per serving—Calories: 527, Carbohydrates: 83g, Fat: 18g, Protein: 12g, Sodium: 991mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
20-30 min.

Cook Within
5 days

Difficulty Level ● ○ ○
Easy

Spice Level ● ○ ○ ○
Mild

🕒 You will need

Olive Oil, Salt, Pepper

Medium Pot, Colander, 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 **lightly salted water** to a boil
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onions**



1

Cook the Noodles

- Once water is boiling, add **noodles** and cook until tender, 4-7 minutes.
- Reserve ½ cup **pasta water**. Drain in a colander and rinse with cold water to stop the cooking process. Set aside.
- While noodles cook, prepare ingredients.



2

Prepare the Ingredients

- Stem, seed, remove ribs, and slice **red bell pepper** into ¼" strips.
- Trim ends off **green beans**. Cut into 2" pieces.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Coarsely chop **smoked almonds**.



3

Char the Vegetables

- Place a large non-stick pan over high heat.
- Add 2 tsp. **olive oil**, **red bell pepper**, **green beans**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan and cook until charred and crisp-tender, 2-4 minutes.
- Remove from burner. Transfer vegetables to plate.
- Reserve pan; no need to wipe clean.



4

Start the Stir-Fry

- Return pan to medium-high heat and add 2 tsp. **olive oil**, **white portions of green onions**, and **ginger** to hot pan. Cook until aromatic, 30-60 seconds.
- Stir in **slaw mix** and cook until warmed through, 30 seconds.



5

Finish the Stir-Fry

- Stir **charred vegetables**, reserved **pasta water**, **noodles**, **ponzu**, and **sugar** into pan. Add half the **Sriracha** and toss to coat. Taste, and add remaining Sriracha if desired.
- Remove from burner.
- Plate dish as pictured on the front of card, garnishing with **smoked almonds** and **green portions of green onions**. Bon appétit!