



#### In your box

- 2 oz. Hoisin Sauce
- ½ oz. Wonton Strips
- 1 Lime
- .40 fl. oz. Tamari Soy Sauce
- 3 oz. Matchstick Carrots
- 5 oz. Sliced Bok Choy
- 2 tsp. Sambal
- 8 oz. Cooked Sesame Noodles

#### Customize It Options

- 10 oz. Ground Beef
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 8 oz. Shrimp
- 10 oz. Antibiotic-Free Ground Beef

#### You will need

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



## Hoisin Beef and Noodles

with carrots and bok choy

NUTRITION per serving—Calories: 683, Carbohydrates: 61g, Fat: 33g, Protein: 34g, Sodium: 1454mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
*\*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Mild

## 👑 Before you cook

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

- ❑ If using fresh produce, thoroughly rinse and pat dry

### Customize It Instructions

- If using **diced chicken**, pat dry and season all over with a pinch of salt and pepper. Follow same instructions as ground beef as Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes then adding sauce.
- If using **shrimp**, pat dry and season with a pinch of pepper. Follow same instructions as ground beef in Step 2, cooking until shrimp reaches minimum internal temperature, 2-3 minutes per side, then adding sauce.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

### Prepare Lime and Make Sauce

- Halve **lime**. Cut one half into wedges and juice other half.
- In a mixing bowl, combine **soy sauce**, 2 tsp. lime juice, **hoisin**, and half the **sambal**. Taste, and add remaining sambal, if desired. Set aside.



2

### Cook the Ground Beef

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **ground beef** to hot pan and cook, breaking into small pieces with a spoon, until browned, 3-4 minutes.
- Add **sauce** and stir occasionally until sauce coats beef and no pink remains on meat, 1-2 minutes.
- Transfer beef to a bowl. Wipe pan clean and reserve.



3

### Cook the Vegetables

- Return pan used to cook beef to medium-high heat. Add 2 tsp. **olive oil**, **carrots**, and **bok choy** to hot pan. Stir occasionally until tender, 4-5 minutes.
- Add **noodles** and **beef mixture** and stir occasionally until heated through, 1-2 minutes.



4

### Finish the Dish

- Plate dish as pictured on front of card, garnishing **beef and noodles** with **wonton strips**. Squeeze **lime wedges** over dish (to taste). Bon appétit!