



In your box

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

Customize It Options

- 10 oz. Steak Strips
- 20 oz. Steak Strips–Double Portion
- 8 oz. Shrimp
- 10 oz. USDA Choice Sliced Flank Steak

*Contains: peanuts, shellfish (oysters)

You will need

- Olive Oil, Pepper
- Medium Pot, Large Non-Stick Pan, Wire-Mesh Strainer



Steak Pad Thai

with peanuts and cilantro

NUTRITION per serving—Calories: 711, Carbohydrates: 82g, Fat: 27g, Protein: 35g, Sodium: 1662mg.

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

Medium

👑 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
- Bring a medium pot of **water** to a boil
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **flank steak**, follow same instructions, cooking until flank steak reaches a minimum internal temperature of 145 degrees.
- If using 20 oz. **steak strips**, follow same instructions, seasoning with ¼ tsp. **salt** and a pinch of **pepper**, cooking in batches if necessary until steak strips reach a minimum internal temperature of 145 degrees.
- If using **shrimp**, pat dry and season with a pinch of **pepper**. Follow same instructions as steak strips in Step 3, cooking undisturbed until seared on one side, 2-3 minutes. Flip, and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.

Minimum Internal Temperature

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



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**.
- Separate steak strips into a single layer and pat dry. Season all over with a pinch of **pepper**.



2

Cook the Noodles

- Add **noodles** to boiling water and cook, 4 minutes.
- *Noodles should be undercooked and firm; they will finish cooking in a later step.*
- Reserve ¾ cup **pasta cooking water**. Strain noodles in a wire-mesh strainer and rinse under cold water to stop the cooking process.
- Return noodles to pot and toss with 1 tsp. **olive oil**. Set aside.



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 steak starts to brown, 1-2 minutes.
- Add **sugar** and stir occasionally, 1-2 minutes.



4

Start the Pad Thai

- Add **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**, ½ cup reserved **pasta cooking water**, **oyster sauce**, and 2 tsp. **lime juice** to pan. Stir occasionally until noodles are just tender and **steak strips** reach a minimum internal temperature of 145 degrees, 2-3 minutes.
- Stir in **sambal** (to taste) and remaining pasta cooking 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.*
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with **peanuts**, **cilantro**, and **green portions of green onions**. Squeeze **lime wedges** over to taste. Bon appétit!