



In your box

- 5 oz. Rice Noodles
- 6 oz. Broccoli Florets
- 2 Garlic Cloves
- 1 oz. Crispy Rice Noodles
- 4 oz. Teriyaki Glaze
- ¼ tsp. Red Pepper Flakes

Customize It Options

- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 8 oz. Shrimp
- 10 oz. USDA Choice Sliced Flank Steak
- 20 oz. Double Portion-Steak Strips

*Contains: wheat, soy

You will need

- Olive Oil
- Medium Pot, Colander,
- Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Classic Meal Kit



Teriyaki Steak Noodles

with broccoli

NUTRITION per serving—Calories: 762, Carbohydrates: 90g, Sugar: 16g, Fiber: 6g, Protein: 38g, Sodium: 1579mg, Fat: 27g, Saturated Fat: 8g
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

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring **water** to a boil in a medium pot

Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches if necessary.
- If using **flank steak**, follow same instructions as steak strips.
- If using **Impossible burger**, follow same instructions as steak strips in Step 3, breaking into smaller pieces and cooking until heated through, 2-3 minutes.
- If using **shrimp**, pat dry. Follow same instructions as steak strips in Step 3, cooking until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side.



1. Cook the Noodles

- Once **water** is boiling, add **rice noodles** (not crispy rice noodles; those are for garnish) and cook until al dente, 4-6 minutes.
- Reserve ½ cup **noodle cooking water**. Drain noodle in a colander, rinsing with cold water to stop the cooking process. Set aside.
- While noodles cook, prepare ingredients.



2. Prepare the Ingredients

- Cut **broccoli** into large bite-sized pieces.
- Mince **garlic**.
- Separate **steak strips** into a single layer and pat dry.



3. Cook the Steak Strips

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **steak strips** to hot pan and stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 5-7 minutes.
- Transfer steak strips to a plate. Reserve pan; no need to wipe clean.



4. Cook the Broccoli

- Return pan used to cook steak strips to medium heat and add 2 tsp. **olive oil**.
- Add **broccoli** to hot pan and stir often until lightly browned, 2-3 minutes.
- Add **noodle cooking water** and **garlic**. Cover, and stir occasionally until broccoli is tender, 4-6 minutes.



5. Finish the Dish

- Add **steak strips** and any accumulated juices, **noodles**, **teriyaki glaze**, and **red pepper flakes** (to taste) to hot pan. Stir until combined and warmed through, 1-2 minutes.
- Remove from burner.
- Plate as pictured on front of card, garnishing with **crispy rice noodles** (not rice noodles; you already cooked those). Bon appétit!