



BEEF RICE NOODLE BOWLS

with Carrots, Cucumber, and Peanut Sauce



HELLO

THAI SEASONING

Garlic, coriander, and cinnamon create incredible aromas that will have your kitchen smelling heavenly.

PREP: 10 MIN

TOTAL: 35 MIN

CALORIES: 770



Persian Cucumber



Garlic



Lime



Thai Seasoning
(Contains: Shellfish)



Peanut Butter
(Contains: Peanuts)



Shredded Carrots



Sriracha



White Wine
Vinegar



Scallions



Beef Stir-Fry



Soy Sauce
(Contains: Soy)



Rice Noodles



Cilantro

START STRONG



In step 4, add the beef to the pan in a single layer and let it be, tossing only every now and then to brown all sides. Stirring it too much will prevent those coveted crispy browned bits from forming.

BUST OUT

- Large pot
- Large pan
- 2 Small bowls
- Strainer
- Paper towel
- Medium bowl
- Sugar (5 tsp | 10 tsp)
- Oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Persian Cucumber 1 | 3
- White Wine Vinegar 2 TBSP | 4 TBSP
- Garlic 2 Cloves | 4 Cloves
- Scallions 2 | 2
- Lime 1 | 2
- Beef Stir-Fry 10 oz | 20 oz
- Thai Seasoning  ½ tsp | 1 tsp
- Soy Sauce 1 TBSP | 2 TBSP
- Peanut Butter 2.3 oz | 4.6 oz
- Rice Noodles 4 oz | 8 oz
- Shredded Carrots 2 oz | 4 oz
- Cilantro ¼ oz | ½ oz
- Sriracha  1 tsp | 2 tsp

HELLO WINE



PAIR WITH

Vin du Jour Vin de Pays d'Oc
Syrah, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Thinly slice **cucumber**. Toss with **vinegar**, ½ **tsp sugar**, and a pinch of **salt** in a small bowl and set aside to marinate. Mince **garlic**. Trim, then thinly slice **scallions**, keeping greens and whites separate. Halve **lime**; cut one half into wedges.



4 COOK BEEF AND START SAUCE

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **beef** and cook, tossing occasionally, until browned and cooked to desired doneness, 4-5 minutes. Remove from pan and set aside. Wash out pan and return to stove over medium heat. Add a large drizzle of **oil**, remaining **garlic**, and **scallion whites** to pan. Cook, tossing, until fragrant, about 1 minute.



2 MARINATE BEEF

Pat **beef** dry with a paper towel. In a medium bowl, combine beef, ½ **tsp Thai seasoning**, half the **garlic**, 1½ **tsp soy sauce**, and 1½ **tsp sugar** (we sent more seasoning and soy sauce). Season with **salt** and **pepper**.



5 MAKE PEANUT SAUCE

Reduce heat to low and stir in **peanut butter**. Once combined, slowly whisk in ½ **cup warm water**, then stir in remaining **soy sauce**, 3 **tsp sugar**, and juice from **lime** half. Taste and add more lime juice, if desired. Transfer half the sauce to another small bowl, then add drained and rinsed **noodles** to pan and toss to coat in the rest of the sauce. Divide **noodles** between bowls.



3 COOK NOODLES

Once water is boiling, add **noodles** to pot. Cook, stirring occasionally, until al dente, 15-18 minutes. Drain, then rinse under cold water until cool to the touch. Toss thoroughly to remove excess moisture and set aside.



6 PLATE AND SERVE

Remove **cucumber** from vinegar. Arrange **beef**, **cucumber**, and half the **carrots** on top (use the rest of the carrots as you like). Drizzle remaining **peanut sauce** over beef. Tear **cilantro** leaves from stems and scatter over. Sprinkle with **scallion greens**. Drizzle with **sriracha** (to taste). Serve with **lime wedges** on the side.

GO NUTS!

Peanut sauce is also great as a dip for meat or veggie skewers.

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