



BEEF RICE NOODLE BOWLS

with Carrots, Cucumbers, 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: 730**



Persian Cucumbers



Scallions



Beef Stir-Fry



Soy Sauce
(Contains: Soy)



Peanut Butter
(Contains: Peanuts)



Cilantro



Garlic



Limes



Thai Seasoning
(Contains: Shellfish)



Vermicelli Noodles



Shredded Carrots



Sriracha

START STRONG

You can use less of the Thai seasoning if your kids or any other eaters are sensitive to spicy ingredients. It has a mild heat, so make sure to add it to taste.

BUST OUT

- Large pot
- Paper towel
- Medium bowl
- Large pan
- Sugar (7 tsp)
- Oil (4 tsp)
- Strainer

INGREDIENTS

Ingredient 4-person

- Persian Cucumbers 3
- Garlic 4 Cloves
- Scallions 2
- Limes 2
- Beef Stir-Fry 20 oz
- Thai Seasoning 1 tsp
- Soy Sauce 2 TBSP
- Vermicelli Noodles 8 oz
- Peanut Butter 4.6 oz
- Shredded Carrots 4 oz
- Cilantro ½ oz
- Sriracha 2 tsp

HELLO WINE



PAIR WITH

Noche en Blanco Campo de Borja
Garnacha-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. Slice **cucumbers** into thin rounds. Mince **garlic**. Trim, then thinly slice **scallions**. Halve **limes**; cut one lime into wedges.



4 MAKE PEANUT SAUCE

Wash out pan used for beef and return to stove over medium heat. Add a large drizzle of **oil**, remaining **garlic**, and **scallions**. Cook, tossing, until fragrant, about 1 minute. Reduce heat to low and stir in **peanut butter**. Once combined, slowly whisk in ½ **cup water**, then stir in remaining **soy sauce**, 4 **tsp sugar**, and **juice** from two lime halves. Taste and add more lime juice, if desired.



2 MARINATE BEEF

Pat **beef** dry with a paper towel. In a medium bowl, combine beef, **Thai seasoning**, half the **garlic**, 1 **TBSP sugar**, and 1 **TBSP soy sauce** (we sent more). Season with **salt** and **pepper**.



5 COOK NOODLES

Once water is boiling, add **noodles** to pot. Remove from heat. Let stand until noodles are al dente, 3-4 minutes. Drain.



3 COOK BEEF

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **beef** and cook, tossing occasionally, until browned, 4-5 minutes. Remove from pan and set aside.



6 PLATE AND SERVE

Divide **noodles** between bowls. Arrange **beef**, **carrots**, and **cucumbers** on top of noodles, keeping each in its own section. Drizzle **peanut sauce** over beef. Tear **cilantro** leaves from stems and scatter over top. Drizzle **sriracha** over the adults' bowls (to taste). Serve with **lime wedges** on the side for squeezing over.

FRESH TALK

If you could only eat breakfast, lunch or dinner for a year, which meal would you pick and why?

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