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
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.

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.

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.

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