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
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.

Cook Noodles

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

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.

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

Ingredients

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>4-person</th>
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<tbody>
<tr>
<td>Persian Cucumbers</td>
<td>3</td>
</tr>
<tr>
<td>Garlic</td>
<td>4 Cloves</td>
</tr>
<tr>
<td>Scallions</td>
<td>2</td>
</tr>
<tr>
<td>Limes</td>
<td>2</td>
</tr>
<tr>
<td>Beef Stir-Fry</td>
<td>20 oz</td>
</tr>
<tr>
<td>Thai Seasoning</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Soy Sauce</td>
<td>2 TBSP</td>
</tr>
<tr>
<td>Vermicelli Noodles</td>
<td>8 oz</td>
</tr>
<tr>
<td>Peanut Butter</td>
<td>4.6 oz</td>
</tr>
<tr>
<td>Shredded Carrots</td>
<td>4 oz</td>
</tr>
<tr>
<td>Cilantro</td>
<td>½ oz</td>
</tr>
<tr>
<td>Sriracha</td>
<td>2 tsp</td>
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</tbody>
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Hello Wine

Pair with
Noche en Blanco Campo de Borja Garnacha-Syrah, 2015
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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.

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.

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.

Fresh Talk

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