Szechuan Style Noodles

Cooking Instructions

This dish has 4 parts: Beef, Sauce, Pasta, and Crushed Peanuts.

Note: The fibers in this dish are from the fresh ginger we use.

QuickThaw: QuickThaw beef and sauce by submerging well-sealed packages in water for 10–15 minutes.

Pasta:

1. Boil pasta in salted water for 9 minutes, or until done to taste.
2. Drain and set aside.

Cooking Method: QuickThaw/Sauté

Beef: Heat a large skillet over medium heat. Sauté beef mixture until browned, about 8 minutes. Drain liquid from beef.

Sauce: Add 3/4 cup water and contents of the sauce pouch. Mix well and simmer for 5 minutes.

Finish: Toss cooked pasta with the meat sauce. Top with crushed peanuts.

Internal temp: 165°F.

Serving Suggestions: Toss in bean sprouts or other crispy greens. Merlot.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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