DINNERLY

Turkey Lo Mein:

Double the Servings. Same Price.

30-40min 2 Servings

Did you know that the per serving price of this meal is less than the same meal made with ingredients bought at the grocery store? Bonus: you don't have to actually GO to the grocery store (because time is money, too). Double bonus: Top the leftover sticky lo mein noodles with an egg and call it breakfast! We've got you covered! (2p plan serves 4; 4p plan serves 8.)

WHAT WE SEND

- garlic
- 1 oz scallions
- 8 oz carrots
- 10 oz pkg ground turkey
- 2 pkgs spaghetti [1]
- 2 pkts stir-fry sauce [2,1]

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- white wine vinegar (or red wine vinegar)

TOOLS

- large pot
- box grater
- medium skillet

ALLERGENS

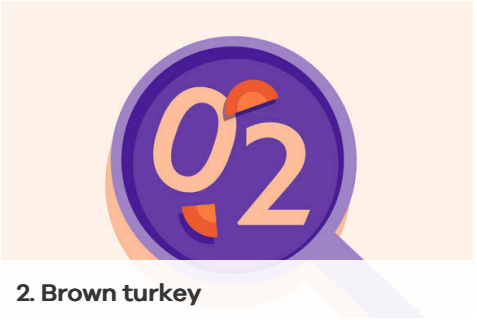
Wheat (1), Soy (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 490kcal, Fat 13g, Carbs 70g, Protein 26g

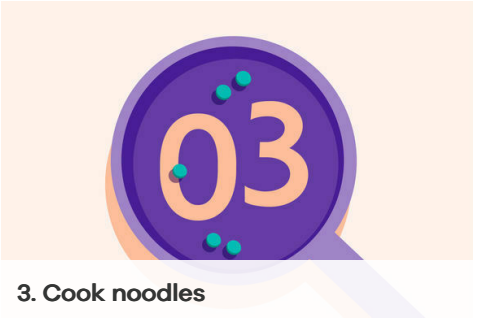
1. Prep ingredients

Fill a large pot with **salted water**; bring to a boil. Finely chop **2 teaspoons garlic**. Trim **scallions**, then thinly slice on an angle, keeping dark greens separate. Scrub **carrot**, then coarsely grate on the large holes of a box grater.



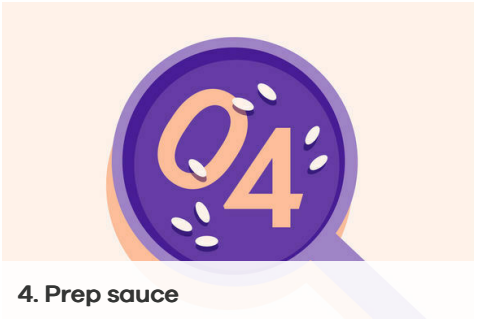
2. Brown turkey

Heat **1½ tablespoons oil** in a medium skillet over medium-high. Crumble **turkey** in large pieces into skillet. Cook, undisturbed, until browned and cooked through, 5–7 minutes. Stir in **chopped garlic, carrots**, and **scallion whites**; season with **salt** and **pepper**. Cook, scraping up any browned bits from the bottom, until carrots are slightly softened, 2–3 minutes. Remove from heat.



3. Cook noodles

Add **spaghetti** to boiling water and cook, stirring occasionally, until very al dente, about 8 minutes. Drain noodles, rinse under cold water, drain well again, and return to pot off the heat.

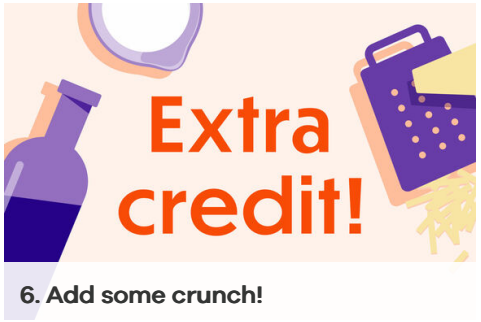


4. Prep sauce

Meanwhile, whisk together **all of the stir-fry sauce, ¾ cup hot water**, and **2 teaspoons vinegar** in a liquid measuring cup or small bowl. Season to taste with **salt** and **pepper**.

5. Finish & serve

Transfer **sauce, turkey,** and **vegetables** to pot with **noodles**. Cook over medium-low heat, tossing to combine, until **noodles and turkey** are warmed through, 2–3 minutes. Season to taste with **pepper**. Serve **turkey lo mein** topped with **remaining scallions**. Enjoy!



6. Add some crunch!

Sprinkled toasted sesame seeds or roasted cashews over top for a nutty finish.