



## Sweet & Spicy Stir-Fried Plant-Based Ground

with Zucchini Ribbons



30min



2 Servings

Stir-fries can often weigh you down—but not this low carb/high protein twist that comes together in a flash! We brown crumbled Impossible patties and colorful bell peppers before stir-frying them in a sweet gingery sauce. Delicate zucchini ribbons, edamame beans, and scallions round out the meal with fresh vegetables that soak up the sauce and leave you feeling happy, not heavy.



## What we send

- 2 zucchini
- 1 bell pepper
- 2 scallions
- 1 oz fresh ginger
- 3 oz stir-fry sauce <sup>1,6</sup>
- ¼ oz cornstarch
- ½ lb pkg Impossible patties <sup>6</sup>
- 2½ oz edamame <sup>6</sup>
- ¼ oz pkt toasted sesame seeds <sup>11</sup>
- ½ oz chili garlic sauce

## What you need

- neutral oil
- kosher salt & ground pepper

## Tools

- microplane or grater
- large skillet

## Allergens

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 470kcal, Fat 22g, Carbs 39g, Protein 28g



### 1. Prep ingredients

Use a vegetable peeler to peel **zucchini** from top to bottom into ribbons. Halve **pepper**, discard stem and seeds, then thinly slice into ⅜-inch slices. Trim ends from **scallions**, then thinly slice, keeping dark and light greens separate. Finely grate **1 teaspoon ginger**.



### 4. Add remaining ingredients

To **skillet with ground and peppers**, stir in **zucchini ribbons, edamame, scallion light greens**, and **sweet & spicy sauce**; cook over high heat, tossing frequently, until just tender, 1-2 minutes. Season to taste with **salt and pepper**.



### 2. Make sweet & spicy sauce

In a small bowl, whisk to combine **stir-fry sauce, grated ginger, half of the cornstarch** (save rest for own use), **half of the Sriracha**, and **1 tablespoon water**.



### 5. Finish

Serve **stir-fried plant-based ground & zucchini ribbons** with **dark scallion greens** and **sesame seeds** sprinkled over top. Drizzle with **remaining Sriracha**, as desired.



### 3. Cook ground & peppers

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **Impossible patties** and **peppers**; season with **a pinch each of salt and pepper**. Cook, breaking patties up into smaller pieces, until peppers are tender and ground is well browned, 5-7 minutes.



### 6. Serve

Enjoy!