



Sweet & Spicy Stir-Fried Impossible 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 ^{1,6}
- ¼ oz cornstarch
- 1 pkt Sriracha ¹⁷
- ½ lb pkg Impossible patties ⁶
- 2½ oz edamame ⁶
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- microplane or grater
- large skillet

Allergens

Wheat (1), Soy (6), Sesame (11), Sulphites (17). 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), **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.



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!