

Quick & Easy

THE COSTCO WAY

Eat Smart® Spicy Asian Crunch

Makes 4 servings

Ingredients:

4 Tbsp vegetable oil, divided
3 garlic cloves, minced
2 Tbsp fresh ginger, grated
1 lb ground turkey
18 oz package Eat Smart® Spicy Asian Crunch Kit
1 lb fresh yakisoba noodles
¼ cup mirin sweet cooking wine
2 Tbsp fish sauce
¼ cup soy sauce

Instructions:

Heat 2 Tbsp oil. Saute garlic and ginger for 2 minutes. Add ground turkey. Break up meat and cook until brown and no longer pink. Drain excess liquids. Place back in the skillet. Add salad greens. Cook until tender but still crisp and green, about 2 to 3 minutes. Remove turkey and salad mixture from the skillet. Place in a large bowl. Add remaining 2 Tbsp oil to the skillet. Heat over medium-high. Add noodles. Stir-fry until brown. Add turkey and salad mixture back to the skillet. Toss to combine.

In a small bowl whisk mirin, fish sauce and soy sauce. Pour over noodles, turkey and salad mixture. Toss to combine. In a small bowl, mix sesame seeds, corn and edamame packet, and gochujang salad dressing packet. Divide salad mixture into serving bowls. Top noodles with sesame seeds, corn, edamame and gochujang dressing mixture. Sprinkle with salad bits, cashews and sesame seed packet.

Kit includes:

Salad mix
Sesame seeds, corn and edamame packet
Gochujang dressing
Sesame salad bits, dry roasted cashew pieces and toasted sesame seeds packet

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