

# DINNERLY



## Beef Lo Mein

with Black Bean Garlic Sauce & Snow Peas



ca. 20min



2 Servings

If slurping up noodles was a sport, we'd have quite a few gold medals by now. Wanna know our secret to making them disappear in record time? Tossing them with black bean garlic sauce—this savory Chinese sauce made with fermented black beans is THE definition of mouthwatering. We've got you covered!

## WHAT WE SEND

- 4 oz snow peas
- 2 scallions
- 7 oz udon noodles <sup>1</sup>
- 10 oz pkg grass-fed ground beef
- 2 oz black bean sauce <sup>1,6</sup>
- 3 oz stir-fry sauce <sup>1,6</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- sugar
- balsamic vinegar (or red wine vinegar)

## TOOLS

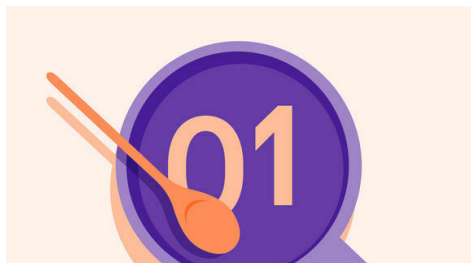
- medium saucepan
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 740kcal, Fat 28g, Carbs 83g, Protein 38g



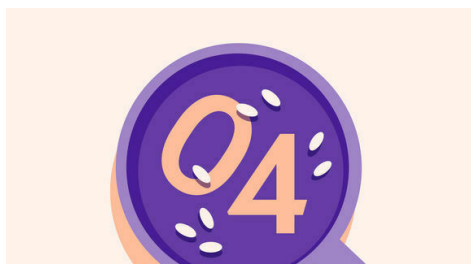
### 1. Prep veggies

Bring a medium saucepan of **salted water** to a boil.

Trim **snow peas**, then thinly slice lengthwise.

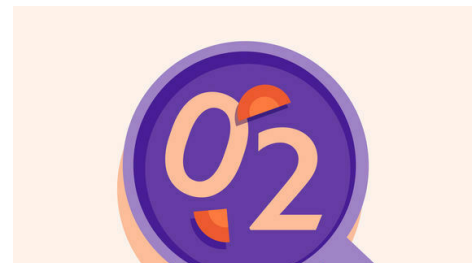
Trim ends from **scallions**, then cut into 1-inch pieces, keeping dark greens separate.

Finely chop **1 teaspoon garlic**.



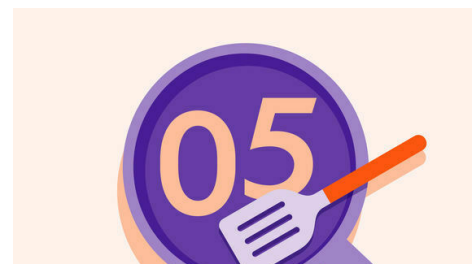
### 4. Cook veggies & sauce

Add **snow peas, scallion whites and light greens**, and **chopped garlic** to skillet with **beef**. Cook, stirring frequently, until veggies are softened, 1–2 minutes. Add **noodles, black bean garlic sauce, stir fry sauce, ½ cup reserved cooking water**, and **½ teaspoon each of sugar and ground pepper**. Cook, tossing, until noodles are coated in sauce, 1–2 minutes.



### 2. Cook noodles

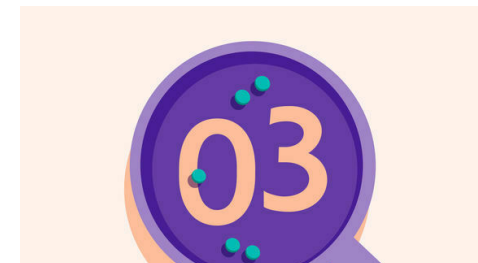
Add **noodles** to saucepan with boiling **salted water** and cook, stirring occasionally to prevent clumping, until just tender, about 5 minutes. Reserve **¾ cup cooking water**; drain noodles and rinse under cold running water. Set aside for step 4.



### 5. Finish & serve

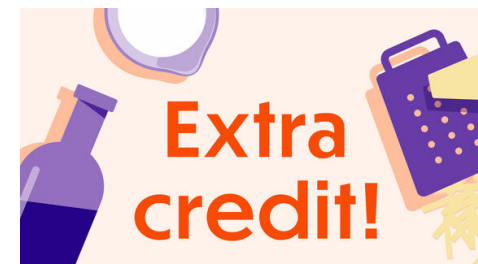
Remove skillet from heat; add **scallion dark greens** and **1½ teaspoons vinegar**. Stir until scallions are wilted. Season to taste with **salt** and **pepper**. If sauce is too thick, stir in **1 tablespoon remaining cooking water** at a time, as needed.

Serve **beef lo mein** in bowls. Enjoy!



### 3. Cook beef

While **noodles** cook, heat **2 teaspoons oil** in a medium skillet over high until shimmering. Add **ground beef**; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned and cooked through, about 4 minutes.



### 6. Add some greens

Add broccoli florets with the snow peas in step 4 for an extra dose of veggies!