

DINNERLY



FAST

NO ADDED DAIRY

Asian Take-Out Noodles with Chinese Broccoli



20-30min



2 Servings

From prep to finish, you'll get to slurping these noodles before you can even decide what to order from the place on that one corner. Chinese broccoli makes this a more interesting version of your favorite Asian take-out. The tender stems act as a crunchy element, similar to broccolini, and the peppery-mustardy leaves pack a little punch. We've got you covered!

WHAT WE SEND

- 1 bunch scallions
- 1 oz fresh ginger (use half)
- garlic (use 1 large clove)
- ½ lb Chinese broccoli
- 2 (½ oz) tamari in fish-shaped pods ⁶
- 7 oz pkg udon noodles ¹
- toasted sesame seeds ¹¹

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil, such as vegetable
- eggs ³
- apple cider vinegar (or white wine vinegar)
- sugar

TOOLS

- medium saucepan
- medium nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

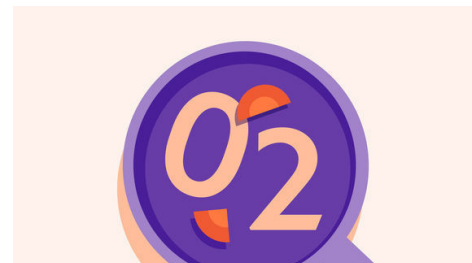
NUTRITION PER SERVING

Calories 830kcal, Fat 48g, Carbs 79g,
Protein 25g



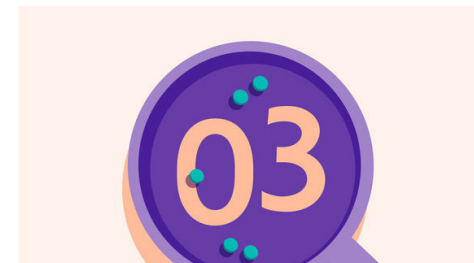
1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Meanwhile, trim and discard ends from **scallions**, then thinly slice. Peel and finely chop **half of the ginger**. Peel and finely chop **1 teaspoon garlic**. Trim and discard stem ends from **Chinese broccoli**; cut crosswise into ½-inch thick slices. In a large heatproof bowl, combine chopped ginger and garlic with scallions.



2. Cook omelet

Heat **2 teaspoons oil** in a medium, nonstick skillet over medium-high. Beat **2 large eggs** and add to skillet, swirling pan to spread eggs to the edges. Cover and cook until **omelet** is set, about 1 minute. Loosen edges with a spatula, then slide out onto a cutting board and let cool slightly. Roll omelet like a jelly roll, then cut crosswise into ½-inch wide ribbons. Wipe out skillet.



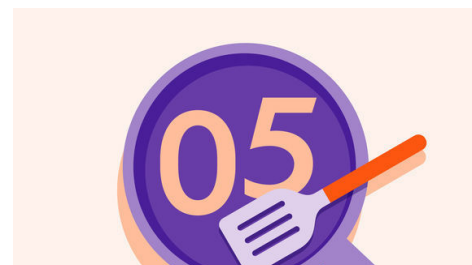
3. Make scallion sauce

In same skillet, heat ¼ **cup oil** over medium-high until oil is shimmering, about 2 minutes. Pour **hot oil** over **scallion mixture**, then stir in **tamari**, **1 tablespoon vinegar**, and **1 teaspoon sugar**. Reserve **2 tablespoons of the scallion sauce** for serving. Wipe out skillet.



4. Cook noodles

Add **noodles** to boiling water and cook, stirring occasionally to prevent clumping, until just tender, about 5 minutes. Drain noodles and rinse under warm water.



5. Cook veggies & serve

Heat **1 tablespoon oil** in same skillet over medium-high. Add **broccoli** and a **pinch each salt and pepper**; cook, stirring, until bright green and crisp tender, 3–4 minutes. Add **broccoli** and **noodles** to **scallion sauce** in large bowl, tossing to coat. Serve **Asian take-out noodles** topped with **omelet ribbons**, **reserved scallion sauce**, and **sesame seeds**. Enjoy!



6. Make it picky-eater proof

We love the distinct flavor of Chinese broccoli in this bowl, but picky eaters can swap this veggie for regular broccoli or even sliced snap peas.