

# DINNERLY



## Stir-Fry Noodles with Green Beans & Peanuts



20-30min



2 Servings

What do you call a fake noodle? An impasta. But, we assure you that there is nothing fake about these thick, chewy noodles used frequently in Japanese cuisine because this stir-fry is 100% legit. We've got you covered!

## WHAT WE SEND

- 7 oz udon noodles <sup>2</sup>
- 1 piece fresh ginger
- 2 scallions
- ½ lb green beans
- 1 oz salted peanuts <sup>3</sup>
- 2 (½ oz) tamari soy sauce <sup>4</sup>
- ½ lb pkg chicken breast strips

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar
- red wine vinegar (or white wine vinegar)
- 2 large eggs <sup>1</sup>

## TOOLS

- medium pot
- medium nonstick skillet

## ALLERGENS

Egg (1), Wheat (2), Peanuts (3), Soy (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 720kcal, Fat 44g, Carbs 68g,  
Protein 20g



### 1. Cook noodles

Bring a medium pot of **salted water** to a boil over high. Add **¾ of the noodles** (save the rest and see step 6 for cooking ideas); cook, stirring occasionally to prevent sticking, until al dente, about 5 minutes. Drain noodles, then return to pot and toss with **1 teaspoon oil**. Cover to keep warm until Step 5.



### 2. Prep ingredients & sauce

Peel and finely chop **½ teaspoon ginger**. Trim ends from **scallions**, then thinly slice on an angle; keep dark greens separate for garnishing. Trim ends from **green beans**, then cut in half crosswise. Coarsely chop **peanuts**.

In a medium bowl, whisk to combine **all of the tamari**, **2 tablespoons oil**, **¼ cup water**, **1 tablespoon sugar**, **1 teaspoon vinegar**, and **a few grinds of pepper**.



### 3. Sauté green beans

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chopped ginger** and **scallions**; cook, stirring, until fragrant, 30 seconds. Add **green beans** and **1 tablespoon water**; cover and cook until they begin to soften, 1–2 minutes. Stir in **tamari sauce**; cook until green beans are fork-tender, 1 minute. Transfer to a medium bowl and cover. Wipe out skillet.



### 4. Fry eggs

Heat **1 tablespoon oil** in same skillet over medium. Crack **2 large eggs** into skillet and cook until yolks are set, and edges are crispy, 3–4 minutes.



### 5. Finish & serve




To pot with **noodles**, add **green beans** and **tamari sauce**; toss until combined and noodles are evenly coated in sauce.

Serve **stir-fry noodles and green beans** topped with a **fried egg**. Garnish with **chopped peanuts** and **scallions dark greens**. Enjoy!



### 6. Did you know?

Ordering Dinnerly is not only more convenient, but it also reduces your carbon footprint. A study from the University of Michigan found that cooking with meal kits (including packaging) generates a much lower carbon footprint than purchasing the same ingredients at the grocery store. Considering every step in the process, average greenhouse gas emissions are **⅓ lower** when cooking with meal kits.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)  
View the recipe online by visiting your account at [dinnerly.com](https://dinnerly.com)    **#dinnerly**