

# DINNERLY



## Sesame-Scallion Plant-Based Stir-Fry with Chinese Egg Noodles



under 20min



2 Servings

Picture a big, beautiful bowl of slippery noodles, and all the endless possibilities. There are so many ways to enjoy one of our favorite carbs, but tonight we're keeping it simple with crumbled Impossible patties and a real winner of a sauce: fragrant scallions and garlic with tamari soy sauce and a sprinkle of sesame seeds. We've got you covered!

## WHAT WE SEND

- 2 scallions
- 2 (2½ oz) Chinese egg noodles <sup>1,4</sup>
- 1 pkt crushed red pepper
- 2 oz tamari soy sauce <sup>3</sup>
- ½ lb pkg Impossible patties <sup>3</sup>
- ¼ oz pkt toasted sesame seeds <sup>2</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- apple cider vinegar (or white wine vinegar)
- sugar

## TOOLS

- medium pot
- medium nonstick skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 650kcal, Fat 36g, Carbs 71g, Protein 25g



### 1. Prep ingredients

Bring a medium pot of **water** to a boil over high.

Finely chop **2 teaspoons garlic**. Trim ends from **scallions**, then thinly slice.

Add **noodles** to boiling water. Cook, stirring occasionally to prevent sticking, until al dente, 4–5 minutes. Drain; set aside for step 4.



### 2. Make sauce

Meanwhile, heat **2 tablespoons oil** in a medium nonstick skillet over medium-high. Add **scallions, garlic, and red pepper flakes** (use less depending on heat preference); cook, stirring, until sizzling and fragrant, and scallions are bright green, 2–3 minutes. Transfer to a small bowl; stir in **tamari, 2 tablespoons water, 1 tablespoon vinegar, and 2 teaspoons sugar**; set aside.



### 3. Cook plant-based ground

Heat **1 tablespoon oil** in same skillet over high. Add **Impossible patties** and break into large pieces with a spoon. Season with **salt and pepper**. Cook, without stirring, until well browned on one side, 4–5 minutes. Stir, then continue to cook until just cooked through, about 3 minutes more. Drain excess oil, if desired.



### 4. Add noodles & sauce

To skillet with **plant-based ground**, add **noodles and scallion sauce**; cook over medium heat, tossing until heated through, about 1 minutes. Season to taste with **salt and pepper**.



### 5. Serve

Serve **plant-based ground and noodle stir-fry** with **sesame seeds** sprinkled over top. Enjoy!



### 6. Add some greens

Quickly steam some broccoli florets to toss in with the noodles and plant-based ground. You can also use snow peas, green beans, or any other veggies you have lying around!