



Veggie Rice Noodle Stir-Fry

with Black Bean Garlic Sauce



20-30min



2 Servings

Black bean-garlic sauce, a staple of Chinese cooking, is a thick, dark brown paste made from fermented black beans, garlic, and spices. The rich, umami-packed sauce adds spectacular flavor to all kinds of dishes, like these delicate rice noodles tossed with stir-fried mushrooms and greens.

What we send

- ½ lb white mushrooms
- 1 oz fresh ginger
- garlic (use 1 large clove)
- ½ lb Chinese broccoli
- 1 lime
- 2 oz black bean sauce ^{1,6}
- 5 oz stir-fry noodles
- ½ oz fresh cilantro
- 2 oz salted cashews ¹⁵

What you need

- kosher salt & ground pepper
- large eggs ³
- neutral oil, such as vegetable
- sugar

Tools

- large pot
- large nonstick skillet
- colander

Allergens

Wheat (1), Egg (3), Soy (6), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 28g, Carbs 110g, Protein 20g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Whisk **2 large eggs** in a small bowl; season with **salt** and **pepper**. Trim stem ends from **mushrooms**; thinly slice caps. Peel and finely chop **half of the ginger** and **1 teaspoon garlic**. Cut **Chinese broccoli** crosswise into ½-inch pieces. Squeeze **1 teaspoon lime juice** into a small bowl; cut any remaining lime into wedges.



4. Cook noodles & make sauce

While **veggies** cook, add **noodles** to boiling water and cook, stirring frequently, until tender but not mushy, about 7 minutes. Drain noodles and rinse under cold water. In a liquid measuring cup, stir to combine **black bean sauce**, **¼ cup water**, and **1½ tablespoons sugar**; stir to combine.



2. Cook omelet

Heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add **eggs** to skillet and swirl to spread 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 up omelet like a jelly roll, then cut crosswise into ½-inch wide ribbons.



5. Add noodles & sauce

Add **noodles** and **sauce** to skillet with veggies and cook, tossing frequently, until sauce is absorbed, 1-2 minutes. Remove skillet from heat, then add **sliced omelet** and **lime juice**, tossing to combine.



3. Stir-fry veggies

Heat **2 teaspoons oil** in same skillet over high until shimmering. Add **mushrooms** and cook, stirring occasionally, until golden-brown and any water is evaporated, 4-5 minutes. Add **Chinese broccoli** and **chopped garlic and ginger**, and cook, stirring, until broccoli is bright green and crisp-tender, 1-2 minutes.



6. Finish & serve

Coarsely chop **cashews**. Coarsely chop **cilantro leaves and stems** together. Serve **noodles** with **cashews** and **cilantro** sprinkled over top, and a **squeeze of lime**, if desired. Enjoy!