



Veggie Rice Noodle Stir-Fry

with Black Bean Garlic Sauce



20-30min



2 Servings

Black bean-garlic sauce is commonly used in Chinese cooking. This thick dark brown paste is made from fermented black beans, garlic, and spices to create a rich, umami-packed sauce that adds a ton of flavor to delicate rice noodles and stir-fried veggies.

What we send

- 8 oz white button mushrooms
- 1 oz fresh ginger
- garlic (use 1 large clove)
- ½ lb Chinese broccoli
- 1 lime
- 7 oz stir-fry rice noodles
- black bean garlic sauce ^{1,6}
- 1 oz roasted cashews ¹⁵
- ¼ oz fresh cilantro

What you need

- kosher salt & pepper
- 2 large eggs ³
- neutral oil
- 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**, then thinly slice caps. Peel and finely chop **1 tablespoon 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. Make sauce & cook noodles

While **veggies** cook, add **noodles** to boiling water and cook, stirring frequently, until tender but not mushy, 4–8 minutes. Drain noodles and rinse under cold water. In a liquid measuring cup, 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 omelette is set, about 1 minute. Loosen edges with a spatula, then slide out onto a cutting board and let cool slightly. Roll omelette 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 eggs** and **lime juice**.



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, 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 **any lime wedges** on the side for squeezing over, if desired. Enjoy!