



Korean Veggie Stir-Fry with Cellophane Noodles & Sesame

 20-30min  2 Servings

Cellophane (also known as bean thread or glass noodles) are a key ingredient in Chinese cooking but can be found in Korean, Japanese, and Southeast Asian cuisine. Once cooked, they become crystal clear—like glass. They have a delightfully sticky texture, making them the perfect addition to soups, salads, and stir-fry dishes.

What we send

- 2 pkgs cellophane noodles
- ½ lb baby bella mushrooms
- 1 carrot
- 1 bell pepper
- garlic (use 2 large cloves)
- 1 bunch scallions
- 1 pkt teriyaki sauce ^{1,6}
- ½ oz toasted sesame oil ¹¹
- ¼ oz fresh cilantro
- toasted sesame seeds ¹¹

What you need

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

Tools

- medium pot
- fine-mesh sieve
- large 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 630kcal, Fat 33g, Carbs 76g, Protein 13g



1. Soak noodles

Bring a medium pot of water to a boil. Add **noodles** to boiling water, remove pot from heat, and let noodles soak until tender, about 10 minutes. Drain in a fine-mesh sieve. Use kitchen shears to cut noodles into smaller pieces. Set aside until step 5.



2. Prep vegetables

Trim stems from **mushrooms**, then thinly slice caps. Scrub and trim **carrot**, then cut into thin matchsticks. Halve **pepper**, discard stem and seeds, then cut into thin strips. Peel and finely chop **2 teaspoons garlic**. Trim **scallions**, then thinly slice.



3. Scramble eggs

Whisk **2 large eggs** in a small bowl. Heat **2 teaspoons neutral oil** in a large nonstick skillet over medium-high. Add eggs and cook, stirring gently to form soft curds, until scrambled, 1 minute. Transfer to a plate and break into larger pieces. Wipe out skillet, if necessary.



4. Cook mushrooms & peppers

Heat **1 tablespoon neutral oil** in same skillet over high until shimmering. Add **mushrooms** and **peppers** and cook, stirring occasionally, until peppers are softened and mushrooms are golden-brown, about 5 minutes. Season to taste with **salt** and **pepper**.



5. Stir-fry noodles

Add **carrots**, **chopped garlic**, and **all but 2 tablespoons of the scallions** to skillet with **veggies**. Stir-fry until carrots are crisp-tender, about 3 minutes. Add **teriyaki sauce**, **sesame oil**, and **¼ cup water**. Bring to a simmer, then remove from heat. Add **eggs** and **noodles**, tossing to coat noodles in sauce. Season to taste with **salt** and **pepper**.



6. Garnish stir-fry & serve

Coarsely chop **cilantro leaves and tender stems** together. Add **half each of the cilantro and sesame seeds** to **noodles** in skillet, tossing to combine. Serve **veggie stir-fry** sprinkled with **remaining cilantro, scallions, and sesame seeds**. Enjoy!