

DINNERLY



Ginger-Soy Stir-Fried Noodles with Green Beans, Bell Pepper & Fresh Basil

 20-30min  2 Servings

"It's just another Meatless Monday, my I don't have to run (to the grocery store) day oHhH it's just another Meatless Mondayyyy." But, you can most definitely eat this lo-maintenance veggie stir-fry any day between Sunday and Saturday—that's every day. We've got you covered!

WHAT WE SEND

- 1 oz fresh ginger (use half)
- garlic (use 1 large clove)
- ½ lb green beans
- 1 bell pepper
- ¼ oz fresh basil
- 7 oz pkg udon noodles ¹
- 2 oz tamari soy sauce ⁶

WHAT YOU NEED

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

TOOLS

- medium pot
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 600kcal, Fat 17g, Carbs 99g, Protein 20g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Finely chop **half of the ginger** (save rest for own use). Finely chop **1 teaspoon garlic**. Halve **pepper**, remove stem and seeds, and cut into 1-inch pieces. Trim ends from **green beans**, then halve crosswise. Pick **basil leaves** from stems, tearing in half if large; discard stems



2. Cook noodles

Add **udon noodles** to boiling water and cook, stirring occasionally to prevent clumping, until just tender, about 5 minutes. Reserve **¼ cup cooking water**. Drain noodles and rinse under warm water. Set aside until step 5.



3. Stir-fry veggies

Heat **1 tablespoon oil** in a medium skillet over high. Add **peppers** and **green beans** to skillet. Cook until veggies are crisp-tender, 4–5 minutes. Season to taste with **salt** and **pepper**, then transfer to a plate. Return skillet to stovetop.



4. Make caramel sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chopped ginger and garlic**, and cook until fragrant, about 30 seconds. Stir in **tamari**, **½ cup water**, **¼ cup sugar**, and **2 tablespoons vinegar**; bring to a rapid simmer. Cook over medium-high until sauce is syrupy and reduced to about half, 4–5 minutes.



5. Finish & serve

Return **noodles, veggies, reserved cooking water** to skillet with **caramel sauce**. Cook, stirring, until **noodles and veggies** are coated in **sauce**, 1–2 minutes. Add **basil leaves** and stir to combine. Season with **salt** and **pepper**. Enjoy!



6. Take it to the next level

Sprinkle some chopped roasted cashews or peanuts over the top of this stir-fry for texture bliss. Or, throw in some drained water chestnuts the sauce in step 4. Or, top it all off with a fried egg. Or, go for all of the above!