



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
- kosher salt & pepper

Tools

- medium pot
- fine-mesh sieve
- large nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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, Proteins 13g



1. Soak noodles

Bring a medium pot of water to a boil. Stir **cellophane noodles** into boiling water, then remove from heat and set aside to 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.



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**.



2. Prep vegetables

Meanwhile, trim stems from **mushrooms**, then thinly slice caps. Scrub **carrot**, then halve crosswise and cut lengthwise into ¼-inch slices. Stack slices and cut crosswise 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.



5. Stir-fry noodles

Add **carrots, garlic**, and **all but 2 tablespoons dark scallion greens** to skillet with **veggies**. Cook, stirring, until carrots are crisp-tender, about 3 minutes. Add **teriyaki sauce, sesame oil**, and **¼ cup water** to skillet. Bring to a simmer. Remove from heat, then add **eggs** and **noodles** to skillet. Toss to coat noodles. Season to taste with **salt** and **pepper**.



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; set aside until step 5. Wipe out skillet, if necessary.



6. Finish & 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!