

DINNERLY



Basil-Ginger Rice Noodles

with Green Beans & Bell Pepper



20-30min



2 Servings

Gluten-free rice noodles provide the perfect landing pad for a quick green bean and bell pepper stir-fry. Ginger, garlic, yakiniku sauce, and fresh basil leaves combine for a killer sauce. We've got you covered!

WHAT WE SEND

- 7 oz pkg stir-fry noodles (use $\frac{2}{3}$)
- 4 oz green beans
- 1 bell pepper
- garlic (use 1 large clove)
- 1 oz fresh ginger
- $\frac{1}{4}$ oz fresh basil
- 1 pkt yakiniku sauce ^{2,3,4}

WHAT YOU NEED

- kosher salt & ground pepper
- egg ¹
- neutral oil

TOOLS

- large saucepan
- colander
- medium nonstick skillet

ALLERGENS

Egg (1), Sesame (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 540kcal, Fat 25g, Carbs 70g, Protein 13g



1. Soften noodles

Bring a large saucepan of **salted water** to a boil. Remove saucepan from heat and add **$\frac{2}{3}$ of the noodles**. Let sit, stirring occasionally, until pliable and softened, about 15 minutes. Drain noodles, rinse under warm water, and drain well again.



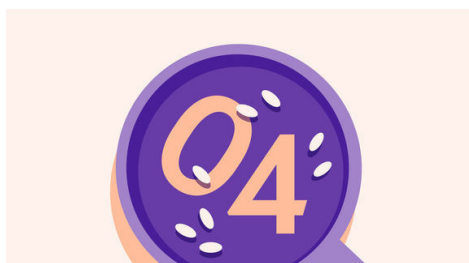
2. Prep ingredients

Meanwhile, trim ends from **green beans**, then cut in half crosswise. Halve **pepper**, discard stem and seeds, then cut into $\frac{1}{2}$ -inch pieces. Peel and finely chop **1 teaspoon garlic** and **1 tablespoon ginger**. Pick **basil leaves** from stems and tear any large pieces in half.



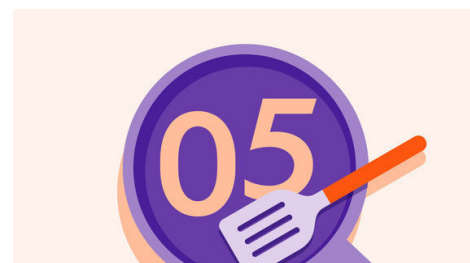
3. Scramble eggs

In a small bowl, whisk **2 large eggs** with a **pinch of salt**. Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add eggs and gently stir to scramble until soft curds form, about 1 minute. Transfer to a cutting board. Once cool enough to handle, coarsely chop into large pieces. Wipe out skillet.



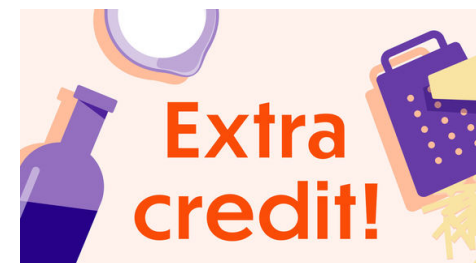
4. Cook veggies

Heat **2 tablespoons oil** in same skillet over medium-high until shimmering. Add **green beans, peppers, and a pinch of salt**. Cook, stirring frequently, until browned in spots and crisp-tender, 4–6 minutes. Add **chopped garlic and ginger**, and cook until fragrant, about 30 seconds.



5. Finish & serve

Add **noodles** to skillet with **veggies** and cook, stirring, until noodles are coated, about 1 minute. Remove skillet from heat, then stir in **yakiniku sauce, scrambled eggs, and half of the basil**. Season to taste with **salt and pepper**. Garnish with **remaining basil**. Enjoy!



6. Spice it up!

Get your taste buds dancing with a splash of sriracha before digging in! Or, make your own chili oil!