



Korean Veggie Stir-Fry

with Cellophane Noodles & Sesame Seeds



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

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

What you need

- 2 large eggs ³
- neutral oil
- kosher salt & ground 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 620kcal, Fat 26g, Carbs 89g, Proteins 13g



1. Cook noodles

Bring a large pot of water to a boil. Add **cellophane noodles** to boiling water and cook, stirring to prevent sticking, until tender, about 3 minutes. Drain in a fine-mesh sieve, then rinse under cool running water. 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. Finely chop **2 teaspoons garlic**. Trim **scallions**, then thinly slice.



5. Stir-fry noodles

Add **carrots, garlic**, and **all but 2 tablespoons of the scallions** 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**, tossing to coat in sauce. Season to taste with **salt** and **pepper**.



3. Scramble eggs

Beat **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 stems**. 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!