



Spicy Beef & Leek Stir-Fry

with Udon Noodles



30-40min



2 Servings

We took a lot of inspiration from a typical Szechuan stir-fry for this one. Szechuan cooking has the reputation of turning the spice dial up to 11, but luckily this recipe allows you to dial it up or down with as much or little hot chili oil as you'd like. A useful time-saving tip: this recipe can be prepped through step 3 early in the day, refrigerated, and then completed at dinnertime!

What we send

- 2 leeks
- ½ oz fresh cilantro
- 1 pkt chicken broth concentrate
- 2 oz tamari soy sauce ²
- 10 oz pkg grass-fed ground beef
- ¼ oz ground cumin
- ½ oz toasted sesame oil ³
- 1 pkt crushed red pepper
- 7 oz udon noodles ¹

What you need

- kosher salt
- neutral oil
- all-purpose flour ¹

Tools

- large pot
- large skillet

Allergens

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

Nutrition per serving

Calories 1080kcal, Fat 55g, Carbs 110g, Protein 42g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Halve **leeks** lengthwise, then rinse under running water to remove any grit. Pat leeks dry, then cut crosswise into ½-inch half moons. Coarsely chop **cilantro leaves and stems**. In a liquid measuring cup, whisk **broth concentrate**, **3 tablespoons tamari**, and **1 cup water**.



2. Season beef

In a medium bowl, knead to combine **beef**, **remaining tamari**, **3½ teaspoons cumin**, **1 teaspoon sesame oil**, and **½ teaspoon crushed red pepper**.



3. Cook chili oil

In a large skillet, heat **2 tablespoons neutral oil** and **remaining crushed red pepper and sesame oil** over medium. Cook just until warm, but not sizzling. Carefully pour into a small heatproof bowl. Wipe out skillet.



4. Cook beef

Heat **1 tablespoon neutral oil** in same skillet over medium-high. Add **seasoned beef** and cook, breaking up meat into large pieces, until fat is rendered and beef is browned all over, 6-7 minutes. Use a slotted spoon to transfer beef to a paper towel-lined plate. Discard **fat** from skillet.



5. Cook leeks

Add **1 tablespoon neutral oil** to same skillet over medium-high. Add **leeks**, cook, stirring occasionally, until softened, but still green, 3-4 minutes. Return **beef** to skillet and stir in **1 tablespoon flour**. Add **broth mixture** and bring to a boil over high, scraping up any browned bits from the bottom of the skillet. Simmer over medium-low until slightly thickened, 2-3 minutes.



6. Cook noodles & serve

Add **noodles** to boiling water and cook, stirring once or twice, until al dente, 8-9 minutes. Drain and rinse under hot running water; shake out excess water and transfer to bowls. Stir **half of the cilantro** into **beef mixture**, then spoon over **noodles**. Top with **remaining cilantro** and serve with **chili oil** on the side, adding as much or as little as you like. Enjoy!