

DINNERLY



Steak & Udon Noodle Stir-Fry:

No chopping. No slicing. No knife required!



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this steak and noodle stir-fry? Personally, we'd choose B. This dish requires absolutely no prepwork—just stir the sauce together and cook the noodles, steak, and green beans. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 7 oz udon noodles ¹
- 4 oz green beans
- 2 (½ oz) tamari ⁶
- ½ lb beef strips

WHAT YOU NEED

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

TOOLS

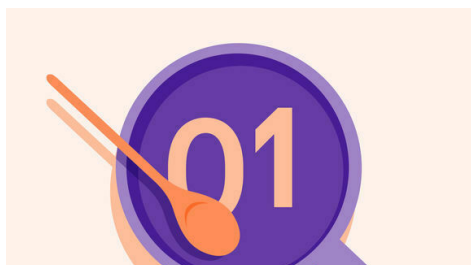
- medium saucepan
- microplane or grater
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

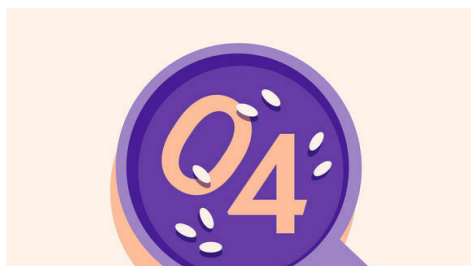
Calories 550kcal, Fat 12g, Carbs 86g, Protein 27g



1. Cook noodles & prep

Bring a medium saucepan of **salted water** to a boil over high. Add **noodles** and cook, stirring occasionally to prevent sticking, until just tender, about 5 minutes. Drain and rinse under warm water; set aside until step 4.

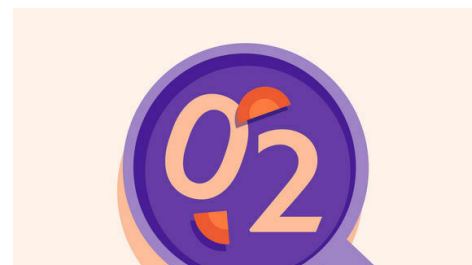
Break ends off **green beans**, then snap in half. Finely grate **1 teaspoon garlic**.



4. Finish & serve

To skillet with **beef and green beans**, add **noodles** and **sauce**; cook, stirring, until ingredients are well combined, beef is cooked through, and sauce is slightly thickened.

Divide **steak and udon noodle stir-fry** between bowls and serve. Enjoy!



2. Prep sauce & cook beef

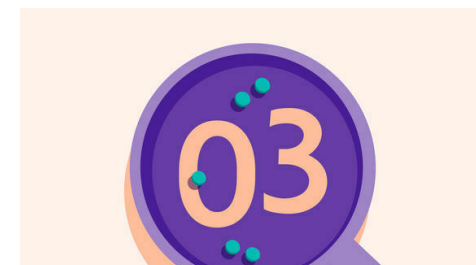
In a small bowl, stir to combine **all of the tamari**, **¼ cup water**, **2 teaspoons vinegar**, and **1 teaspoon sugar**; set aside until step 4.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **beef** and a **pinch each of salt and pepper**. Cook, breaking up into large 2-inch pieces, until well browned on the bottom, 2–3 minutes.



5. ...

What were you expecting, more steps?



3. Cook green beans

To skillet with **beef**, add **green beans** and cook, stirring occasionally, until beans are crisp-tender and bright green, 2–3 minutes. Add **grated garlic**; cook, stirring, until fragrant, about 1 minute more.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!