



## 20-Min: Korean Steak Stir-Fry

with Cellophane Noodles & Veggies



ca. 20min



2 Servings

Cellophane (also known as bean thread or glass noodles) are a key ingredient in Chinese cooking but can also be found in Korean, Japanese, and Southeast Asian cuisines. 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 (2 oz) cellophane noodles
- 4 oz snap peas
- 1 bell pepper
- garlic
- 1 oz scallions
- ½ lb pkg steak strips
- 3 oz stir-fry sauce <sup>1,6</sup>
- ½ oz toasted sesame oil <sup>11</sup>
- ¼ oz fresh cilantro
- ¼ oz pkt toasted sesame seeds <sup>11</sup>

## What you need

- neutral oil
- kosher salt & ground pepper

## Tools

- fine-mesh sieve
- large nonstick skillet

## Allergens

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 710kcal, Fat 35g, Carbs 71g, Proteins 26g



### 1. Soak noodles

Soak **noodles** in a heatproof medium bowl filled with boiling water until tender, about 10 minutes. Drain in a fine-mesh sieve, then carefully using kitchen shears, cut noodles into smaller pieces.



### 2. Prep veggies

While **noodles** soak, trim **sugar snap peas**, if desired; thinly slice lengthwise. Halve **bell pepper**, discard stem and seeds, and cut lengthwise into thin strips. Finely chop **2 teaspoons garlic**. Trim **scallions**, then cut into 2-inch pieces.



### 3. Brown steak strips

Heat **1 tablespoon neutral oil** in a large nonstick skillet over high until shimmering. Pat **steak strips** dry. Add to skillet and cook, without stirring, until well browned on one side, about 3 minutes. Stir and continue to cook until beef is cooked through, about 2 minutes more. Transfer to a plate.



### 4. Cook peppers & aromatics

Heat **1 tablespoon neutral oil** in same skillet over high until shimmering. Add **peppers** and cook, stirring occasionally, until peppers are softened, about 5 minutes. Stir in **scallion pieces** and **chopped garlic**, and cook until fragrant, about 1 minute.



### 5. Finish stir-fry

Add **snap peas, steak strips, stir-fry sauce, sesame oil**, and **¼ cup water** to skillet; stir to combine. Bring to a simmer and cook until steak strips are warmed through, about 1 minute. Remove from heat and add **noodles** to skillet. Toss to coat noodles. Season to taste with **salt** and **pepper**.



### 6. Garnish stir-fry & serve

Coarsely chop **cilantro leaves** and **tender stems** together. Add **half each of the cilantro and sesame seeds** to **noodles**, tossing to combine. Serve **steak stir-fry** topped with **remaining cilantro and sesame seeds**. Enjoy!