



Japanese Beef Yakisoba

with Scallions, Snap Peas & Mushrooms



20-30min



2 Servings

Chukka soba or 'curly ramen noodles' are a type of Japanese dried wheat noodle with distinct curly appearance due to the intricate way they are folded before left to dry. We use these noodles in beef and veggie yakisoba—a classic Japanese noodle stir-fry, coated in sweet and savory yakiniku sauce.

What we send

- 1 oz fresh ginger
- 1 oz scallions
- 2 oz white mushrooms
- 4 oz snap peas
- 1 (6 oz) pkg chukka soba noodles ¹
- ½ lb beef strips ²
- 1 pkt yakiniku sauce ^{3,2,1}
- toasted sesame seeds ³

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- large saucepan
- colander
- medium nonstick 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 760kcal, Fat 34g, Carbs 75g, Protein 39g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Peel and finely chop **1-1½ tablespoons ginger**. Trim **scallions**, then thinly slice. Trim stem ends from **mushrooms**, then thinly slice caps. Trim **snap peas**, then halve lengthwise.



4. Add mushrooms & ginger

Add **mushrooms** and **1 tablespoon oil** to same skillet. Cook over medium-high, stirring occasionally, until mushrooms are softened and lightly browned, 3-4 minutes. Add **snap peas** and **1-1½ tablespoons of the chopped ginger** (depending on heat preference); stir-fry until snap peas are crisp-tender, about 2 minutes. Return **beef** to skillet.



2. Cook noodles

Add the **noodles** to boiling water and cook, stirring frequently with a fork to prevent clumping, until just tender, 3-5 minutes. Drain, rinse with cold water, then drain noodles again.



5. Add noodles

Add **noodles** and **half of the scallions** to the skillet. Toss well to combine over medium-high heat.



3. Stir-fry beef

Heat **1 tablespoon oil** in a medium nonstick skillet over high until shimmering. Add **beef strips**, and stir-fry until any liquid is evaporated, and beef is lightly browned and cooked through, 3-5 minutes. Transfer to a plate.



6. Finish & serve

Add **yakiniku sauce** and **½ cup water** to the skillet. Cook over medium-high, tossing, until noodles are coated in sauce, 1-2 minutes. Serve **noodles** with **sesame seeds** and **remaining scallions** sprinkled over top. Enjoy!