

DINNERLY



Beef & Udon Noodle Soup with Ginger & Scallions



20-30min



2 Servings

This ain't your grandma's noodle soup. Unless your grandma also had this recipe idea, in which case, we guess it is your grandma's noodle soup? We're serving up a steamy bowl of tender beef strips and chewy udon noodles in a rich broth of tamari soy sauce, ginger, garlic, and scallions. We've got you covered!

WHAT WE SEND

- 7 oz pkg udon noodles ¹
- 1 oz fresh ginger
- garlic (use 2 large cloves)
- 1 oz scallions
- 1 pkt turkey broth concentrate
- ½ lb beef strips ²
- 2 tamari in fish-shaped pods ²

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- neutral oil, such as vegetable
- sugar

TOOLS

- medium pot with a lid
- colander
- microplane or grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 770kcal, Fat 37g, Carbs 72g, Protein 40g



1. Cook udon noodles

Bring a medium pot of **salted water** to a boil. Add **udon noodles** and cook, stirring occasionally to prevent sticking, until just tender, about 3 minutes. Reserve **1 cup cooking water**, then drain noodles, rinse under cold water, and drain again. Reserve pot for step 3.



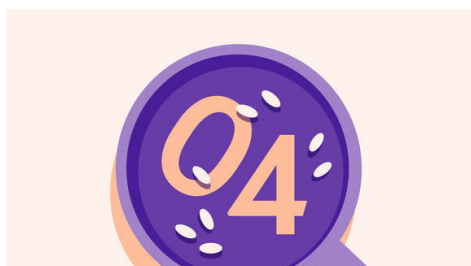
2. Prep aromatics & broth

Meanwhile, peel and finely grate **1 tablespoon ginger** and **2 teaspoons garlic**. Trim **scallions**, then thinly slice. In a liquid measuring cup, stir to combine **turkey broth concentrate**, **2½ cups water**, and **1 teaspoon vinegar**.



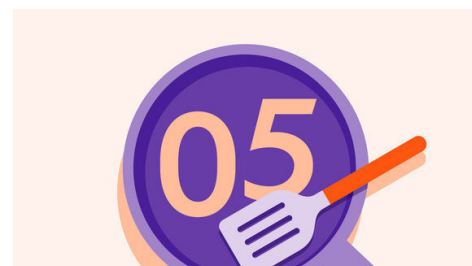
3. Brown beef

Heat **1 tablespoon oil** in reserved pot over high. Add **beef**, **1 tablespoon of the tamari**, and **1½ teaspoons sugar**. Cook without stirring, until beef is browned in spots, 3–4 minutes. Transfer beef to a bowl, then return pot to the stovetop.



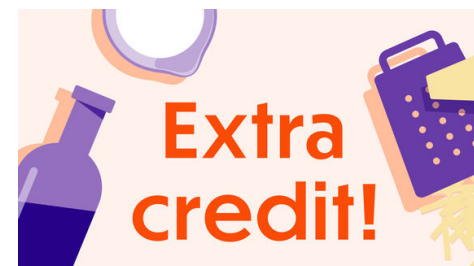
4. Cook broth

Heat **1 tablespoon oil** in same pot over medium. Add **chopped ginger and garlic** and **¾ of the scallions**; cook until fragrant, about 2 minutes. Stir in **turkey broth mixture** and **reserved cooking water**. Cover and bring to a boil over high, then uncover and reduce heat to medium. Stir in **remaining tamari**. Season broth with **1 teaspoon salt** and **a few grinds of pepper**.



5. Finish & serve

Return **udon noodles** to pot with **broth**, then stir in **beef and any resting juices**. Garnish with **remaining scallions**. Enjoy!



6. Make it ahead!

Make all of the components for this dish ahead of time! Store the beef and noodles separately from the broth in the fridge. Reheat the broth, then stir in noodles and beef, simmering until warmed through.