

DINNERLY



Beef & Asian Noodle Stir-Fry with Green Beans & Roasted Peppers



20-30min



2 Servings

A stir-fry is one sure-fire way to put smiles on faces and food in bellies all at the table. In this recipe, ground beef gets cooked in a hot skillet with a sticky-sweet combination of garlic, sesame oil, and hoisin sauce, then tossed with green beans, roasted peppers, and rice noodles. The cook is happy because everyone is eating and the eaters are happy because dinner is yum—it's that simple. We've got you covered!

WHAT WE SEND

- garlic (use 1 large clove)
- 2 oz roasted red peppers
- 4 oz green beans
- 1 pkt hoisin sauce ^{1,2,3}
- toasted sesame oil ¹
- 7 oz pkg stir-fry noodles (use $\frac{2}{3}$)
- 10 oz ground beef

WHAT YOU NEED

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

TOOLS

- medium pot
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 710kcal, Fat 38g, Carbs 61g, Protein 32g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Finely chop **1 teaspoon garlic**. Cut **roasted red peppers** crosswise into thin strips. Trim **green beans**, then cut on angle into $\frac{1}{4}$ -inch thick pieces.



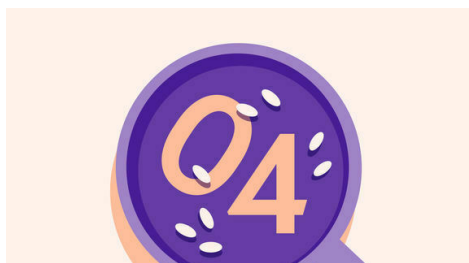
2. Make sauce

In a medium bowl, combine **hoisin**, **1 tablespoon sesame oil**, **2 tablespoons water**, **1 teaspoon each of sugar and vinegar**, **a pinch of salt**, and **several grinds of pepper**.



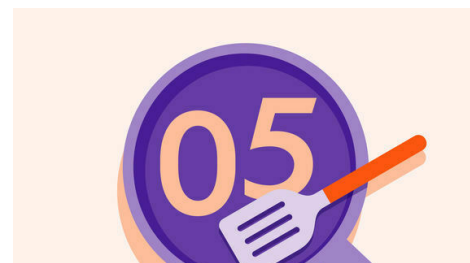
3. Cook noodles

Add $\frac{2}{3}$ of the **rice noodles** to boiling water. Cook, stirring to prevent sticking and for even cooking, until al dente, 8–12 minutes. Drain noodles, rinse under warm water, then drain again. Use kitchen shears to cut noodles in half directly in colander.



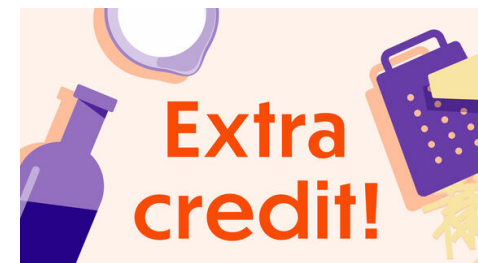
4. Brown beef

Heat **1 teaspoon neutral oil** in a medium skillet over medium-high. Add **beef**, breaking up into larger pieces with a spoon; season with **salt**. Cook, undisturbed, until deeply browned on the bottom, 3–4 minutes. Stir in **chopped garlic** and continue to cook until beef is cooked through, about 2 minutes more.



5. Finish & serve

Transfer **peppers**, **green beans**, **noodles**, and **sauce** to skillet, gently tossing to coat noodles in sauce. Cook until **sauce** is slightly thickened and **noodles** are warmed through, about 1 minute; season to taste with **salt**. Spoon **beef and noodle stir-fry** into bowls and drizzle **remaining sesame oil** over top. Enjoy!



6. Pro-tip: rice noodles!

Stirring frequently while cooking helps to prevent the rice noodles from sticking together and cooking unevenly. Start checking the noodles after 8 minutes, and cook until just al dente (the noodles should be slightly chewy when drained, as they will finish cooking in the sauce in Step 5).