

DINNERLY



Beef Chow Fun with Snow Peas & Chili Oil



ca. 20min



2 Servings

| This version of the recipe is customized with ground beef.

WHAT WE SEND

- 1 red onion
- 4 oz snow peas
- 2 oz teriyaki sauce ^{1,6}
- 2 pkts Sriracha
- 5 oz pad Thai noodles
- 10 oz pkg grass-fed ground beef

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- sugar
- neutral oil

TOOLS

- large pot
- large 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 850kcal, Fat 38g, Carbs 79g, Protein 38g



1. Prep ingredients

Bring a large pot of **salted water** to a boil.

Finely chop **2 teaspoons garlic**. Halve **onion** and cut into ¾-inch pieces. Trim stem ends from **snow peas**, then cut in half crosswise.

In a small bowl, stir to combine **teriyaki sauce** and **1½ teaspoons sugar**; set aside for step 5.



2. Make chili oil

Heat **1 tablespoon oil** in a large nonstick skillet over medium until shimmering. Carefully pour into a second small heatproof bowl. Add **all of the Sriracha** and **a pinch of salt**; carefully stir, then set aside to cool. Reserve skillet for step 4.



3. Cook noodles

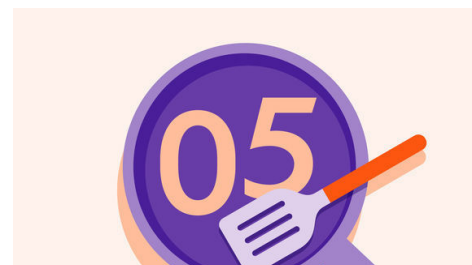
Add **noodles** to pot with boiling **salted water**; cook, stirring occasionally to prevent sticking, until just tender, 6–8 minutes. Reserve **2 tablespoons cooking water**, then drain noodles and rinse under cold running water. Using kitchen shears, cut noodles in half directly in colander.



4. Start stir-fry

Heat **1 tablespoon oil** in reserved skillet over high. Add **beef, chopped garlic**, and season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until liquid is evaporated and beef is browned and cooked through, 5–7 minutes. Transfer to a plate.

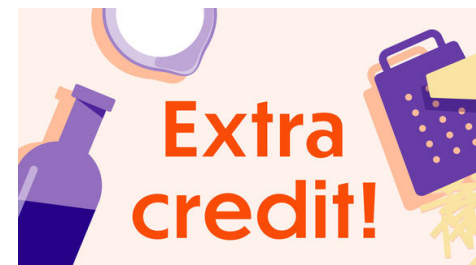
Return skillet to high heat. Add **1 tablespoon oil** and **onions**; stir-fry until browned and crisp-tender, 3–4 minutes.



5. Finish & serve

Add **snow peas** and **noodles** to skillet; stir-fry, using 2 spatulas to toss, until combined and snow peas are bright green, about 1 minutes. Return **beef** to skillet and toss to combine. Add **teriyaki mixture** and **reserved cooking water**; cook until noodles are coated, 1–2 minutes.

Serve **beef chow fun** with **chili oil** alongside for drizzling over top. Enjoy!



6. Did you know?

Ordering Dinnerly is not only more convenient, but it also reduces your carbon footprint. A study from the University of Michigan found that cooking with meal kits (including packaging) generates a much lower carbon footprint than purchasing the same ingredients at the grocery store. Considering every step in the process, average greenhouse gas emissions are ⅓ lower when cooking with meal kits.