

DINNERLY



Organic Beef & Udon Noodle Stir-Fry with Green Beans

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



20-30min



2 Servings

WHAT WE SEND

- 7 oz udon noodles ¹
- ½ lb green beans
- 1 oz fresh ginger
- 2 (½ oz) tamari ⁶
- 10 oz pkg organic ground beef

WHAT YOU NEED

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

TOOLS

- medium saucepan
- microplane or grater
- medium 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

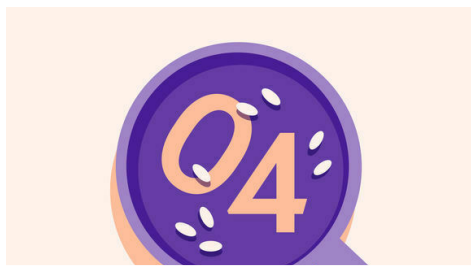
Calories 750kcal, Fat 30g, Carbs 83g, Protein 41g



1. Cook noodles & prep

Bring a medium saucepan of **salted water** to a boil over high. Add **noodles** and cook, stirring occasionally to prevent sticking, until just tender, about 5 minutes. Drain and rinse under warm water. Set aside for step 4.

Trim **green beans**, then cut or snap in half. Finely grate **1 teaspoon each of garlic and peeled ginger**.



4. Finish & serve

To same skillet, add **noodles** and **tamari mixture**; cook, stirring, until ingredients are well combined, **beef** is cooked through, and **sauce** is slightly thickened, 1–2 minutes.

Serve **beef and noodle stir-fry** with a few **grinds of pepper**, if desired. Enjoy!



2. Prep sauce & cook beef

In a small bowl, stir to combine **all of the tamari**, **¼ cup water**, **2 teaspoons vinegar**, and **1 teaspoon sugar**; set aside for step 4.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **beef** and a **pinch each of salt and pepper**. Cook, breaking up into smaller pieces, until well browned, 3–5 minutes.



5. ...

What're you expecting, more steps?



3. Cook green beans

To skillet with **beef**, add **green beans** and cook, stirring occasionally, until crisp-tender and bright green, 2–3 minutes. Add **grated garlic and ginger**; cook, stirring, until fragrant, about 1 minute more.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!