

# DINNERLY



## Sirloin Steak & Noodle Stir-Fry with Snow Peas & 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, sirloin steak gets cooked in a hot skillet with a sticky-sweet combination of garlic, sesame oil, and hoisin sauce, then tossed with snow peas, 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

- 2 oz roasted red peppers
- 4 oz snow peas
- 2 oz hoisin sauce <sup>1,6,11</sup>
- ½ oz toasted sesame oil <sup>11</sup>
- 5 oz pad Thai noodles
- ½ lb pkg sirloin steak

## WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- sugar
- white wine vinegar (or vinegar of your choice) <sup>17</sup>
- neutral oil

## TOOLS

- medium pot
- colander
- medium skillet

## COOKING TIP

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## ALLERGENS

Wheat (1), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 550kcal, Fat 15g, Carbs 80g, Protein 25g

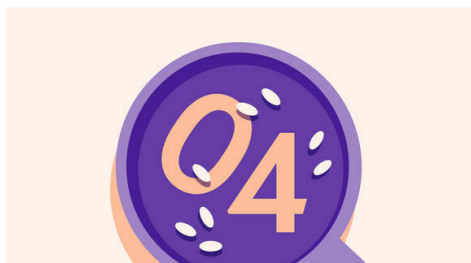


### 1. Prep ingredients

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

Finely chop **1 teaspoon garlic**. Cut **peppers** into thin strips, if necessary. Trim **snow peas**, then cut on angle into ¼-inch thick pieces.

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**.



### 4. Finish & serve

Add **garlic**, **peppers**, **green beans**, **noodles**, and **sauce** to skillet. Cook, gently tossing, until sauce is slightly thickened and noodles are warmed through, about 1 minute. Season to taste with **salt**.

Thinly slice **steaks** and serve alongside **noodle stir-fry** drizzled with **remaining sesame oil**. Enjoy!



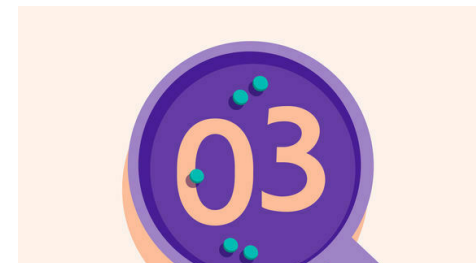
### 2. Cook noodles

Add **noodles** to boiling **salted water**. Cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under cold water and toss with **1 teaspoon neutral oil**. Use kitchen shears to cut noodles in half directly in colander.



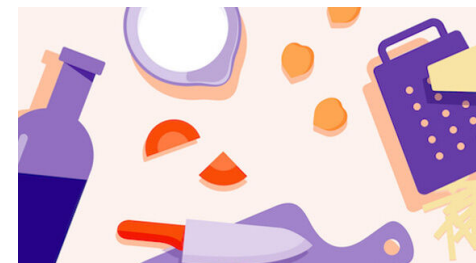
### 5. ...

What were you expecting, more steps?



### 3. Cook beef

Pat **steaks** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



### 6. ...

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