



Indonesian Beef Mee Goreng

with Peppers & Broccoli



30min



2 Servings

Beef mee goreng is a popular Indonesian street food, and a stateside take-out staple. The stir-fried dish perfectly balances the sweet and savory notes of grass-fed ground beef, tender noodles, bell peppers, and broccoli. A squeeze of lime juice over the top adds a citrusy, tangy pop, to round out the deeply flavored noodles.

What we send

- 1 bell pepper
- ¼ oz granulated garlic
- ½ lb broccoli
- 2 scallions
- 1 lime
- 10 oz pkg grass-fed ground beef
- 2 (2½ oz) ramen noodles ¹
- 2 oz tamari soy sauce ²
- ¼ oz gochugaru flakes

What you need

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

Tools

- large pot
- large skillet

Allergens

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

Nutrition per serving

Calories 840kcal, Fat 33g, Carbs 83g, Protein 38g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Halve **pepper**, discard stem and core, and cut into ½-inch pieces. Trim stem ends from **broccoli**, then cut crowns into ½-inch florets. Trim **scallions**, then thinly slice about ¼ cup, keeping dark greens separate. Cut **lime** into 8 wedges.



4. Add vegetables

Add **peppers** and **2 teaspoons oil** to same skillet. Cook over high heat, stirring, until slightly softened, about 3 minutes. Add **broccoli**, **2 teaspoons oil**, and a **generous pinch each of salt and pepper**; cook until broccoli is crisp-tender, about 3 minutes more.



2. Make sauce

In a small bowl, whisk to combine **tamari**, **¼ cup water**, and **2 tablespoons each of ketchup, sugar, and vinegar**.



5. Cook noodles

Meanwhile, add **noodles** to boiling water. Cook, stirring occasionally to prevent sticking, until al dente, about 3–5 minutes. Drain noodles and rinse with **cold water**.



3. Brown beef

Heat **1 tablespoon oil** over medium-high in a large skillet. Add **beef** and a **pinch each of salt and pepper**. Cook, breaking up large pieces with a spoon, until beef is well browned and cooked through, 3–4 minutes. Stir in **½ teaspoon granulated garlic** and **sliced scallion whites and light greens**. Cook, stirring, until fragrant, about 1 minute. Transfer to a plate.



6. Finish & serve

Add **noodles**, **beef**, and **sauce** to skillet with **veggies**. Cook over high heat, tossing, until noodles are coated and most of the sauce is absorbed, 2–3 minutes. Season to taste with **salt** and **pepper**. Sprinkle **gochugaru flakes**, as desired. Serve **noodles** garnished with **sliced scallion dark greens**, with **lime wedges** for squeezing over top. Enjoy!