

DINNERLY



Steak & Udon Noodle Stir-Fry with Green Beans



under 20min



2 Servings

How do you make a quick and easy stir-fry feel absolutely luxe? Slapping some steak strips on it wouldn't hurt. We've got you covered!

WHAT WE SEND

- 7 oz udon noodles ²
- ½ lb green beans
- 2 (½ oz) tamari soy sauce ¹
- ½ lb pkg sirloin steak

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

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

NUTRITION PER SERVING

Calories 560kcal, Fat 13g, Carbs 83g, Protein 30g

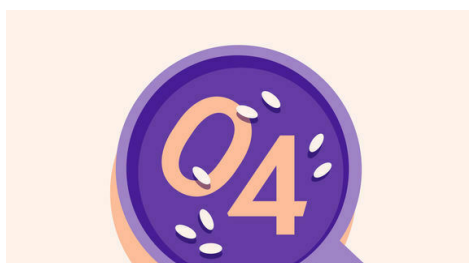


1. Cook noodles & prep

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 until step 4.

Break ends off **green beans**, then snap in half. Finely grate **1 teaspoon garlic**.

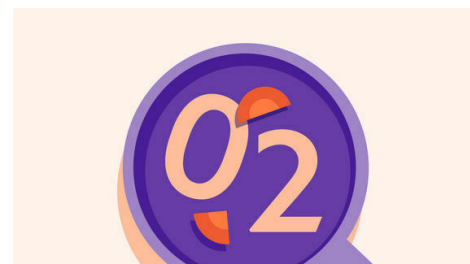
Pat **steak** dry and thinly slice.



4. Finish & serve

To skillet with **steak and green beans**, add **noodles** and **sauce**; cook, stirring, until ingredients are well combined, steak is cooked through, and sauce is slightly thickened.

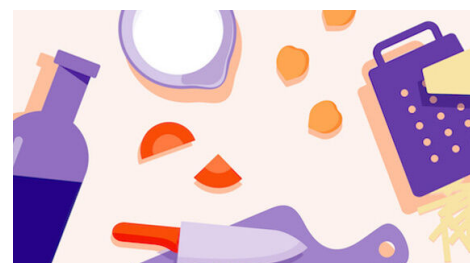
Divide **steak and udon noodle stir-fry** between bowls and serve. Enjoy!



2. Prep sauce & cook steak

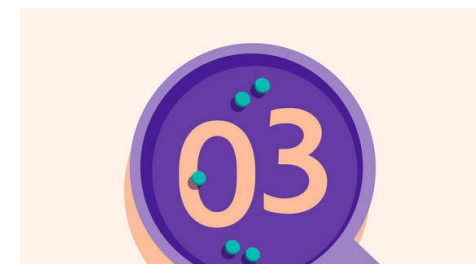
In a small bowl, stir to combine **all of the tamari**, **¼ cup water**, **2 teaspoons vinegar**, and **1 teaspoon sugar**; set aside until step 4.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **steak** and a **pinch each of salt and pepper**. Cook, without stirring, until well browned on the bottom, 2–3 minutes.



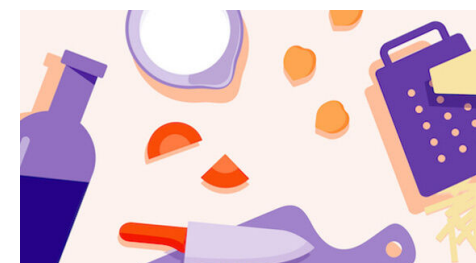
5. ...

What were you expecting, more steps?



3. Cook green beans

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



6. ...

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