



Rice Noodles & Beef

with Broccoli



20-30min



2 Servings

We used mirin—sweet rice wine—and the juice from one orange to balance a flavorful tamari sauce. The trick to making this sauce is letting it reduce just a few minutes over high heat until it thickens and beautifully coats tender beef. Broccoli florets are perfect for catching all that flavor. Cook, relax and enjoy!

What we send

- flat iron steak
- rice stick noodles
- cloves garlic
- fresh ginger
- broccoli crowns
- scallions
- orange
- mirin

What you need

- sugar

Tools

- large pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 720.0kcal



1. Cook noodles

Bring a large pot of salted water to a boil. Place noodles in a bowl and cover with 4 cups of boiling water. Let soak 10 minutes. Drain. Reserve pot of hot water.



2. Prep vegetables

Meanwhile, peel and finely slice ginger. Cut slices into thin matchsticks. Peel and finely chop garlic. Cut broccoli into thin florets. Cut root ends from scallions then cut crosswise into 2-3-inch pieces (cut any thick pieces in half lengthwise). Juice orange.



3. Cut steak

Slice steak thinly crosswise.



4. Cook aromatics

Heat 2 tablespoons oil in a large skillet over medium- high. Sauté garlic and ginger until golden, about 1 minute.



5. Cook beef

Increase heat to high. Add beef in a single layer then add broccoli and scallions. Cook without stirring, about 2 minutes. Stir then continue cooking until beef is seared, about 1½ minutes more.



6. Finish

Stir in tamari, orange juice, mirin and a pinch of sugar. Let boil until reduced and meat is glazed, about 3-5 minutes. Bring hot water back to a boil and add noodles. Boil 2 minutes then drain and toss with 1 tablespoon oil. Divide noodles among plates and top with beef, broccoli and sauce. Enjoy!