

DINNERLY



Coulotte Steak Peanut Noodles with Broccoli & Scallions



20-30min



2 Servings

Someone once told us that the best way to deal with work week problems is to just eat more noodles. TBH, that seems like terrible advice. That said, we love these sweet and savory peanut noodles, so we're rolling with it. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 2 scallions
- 1 oz salted peanuts ¹
- 10 oz pkg coulotte steak
- 2 (1.15 oz) peanut butter ¹
- 2 oz teriyaki sauce ^{2,3}
- 2 (2½ oz) ramen noodles ³

WHAT YOU NEED

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

TOOLS

- large pot
- medium heavy skillet

ALLERGENS

Peanuts (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710kcal, Fat 46g, Carbs 32g, Protein 48g



1. Prep ingredients

Bring a large pot of **salted water** to a boil over high.

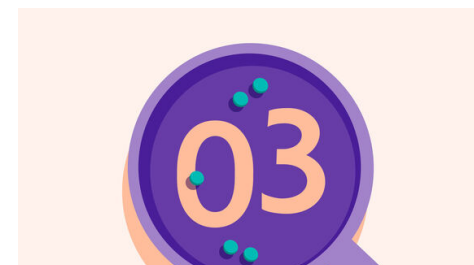
Cut **broccoli** into ½-inch florets, if necessary. Trim ends from **scallions**, then thinly slice about ¼ cup; set aside for serving. Cut remaining scallion into 1-inch pieces. Coarsely chop **peanuts**.

Pat **steak** dry and season all over with **salt** and **pepper**.



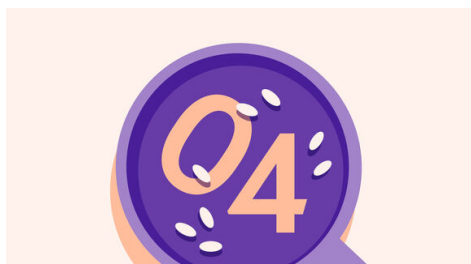
2. Make peanut sauce

In a medium bowl, whisk to combine **all of the peanut butter, teriyaki sauce, 2 tablespoons water**, and **1 teaspoon each of sugar and vinegar**; set aside until step 6.



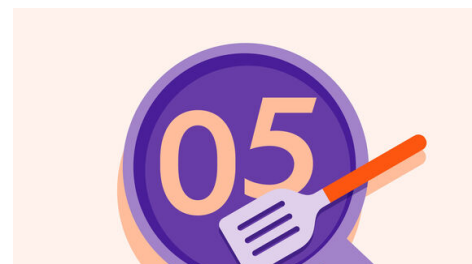
3. Cook steak

Heat **1 tablespoon oil** in a medium heavy skillet over medium-high. Add **steak** and cook until well browned and medium rare, 4–5 minutes per side. Using tongs, hold steak on its side and cook fat-side down until golden brown and crisp, 1–2 minutes. Transfer to a cutting board to rest. Reserve skillet.



4. Cook noodles

Meanwhile, add **noodles** to pot with boiling **salted water**; cook, stirring occasionally, until al dente and noodles come apart, about 2 minutes. Reserve **¼ cup cooking water** and drain. Return noodles to pot off heat and reserve for step 6.



5. Cook broccoli & scallions

Heat **2 tablespoons oil** in reserved skillet over medium-high until shimmering. Add **broccoli** and cook, stirring frequently, until browned in spots and crisp-tender, about 4 minutes. Stir in **1-inch scallion pieces** and cook until softened, about 2 minutes.



6. Finish & serve

Return pot with **noodles** to medium heat, then add **broccoli and scallions, peanut sauce**, and **reserved cooking water**. Cook, tossing to combine, about 1 minute; season to taste with **salt** and **pepper**. Thinly slice **steak**, if desired.

Serve **peanut noodles** and **broccoli** topped with **chopped peanuts** and **thinly sliced scallions**. Serve **steak** alongside. Enjoy!