

DINNERLY



Beef & Udon Noodle Soup with Ginger & Scallions



20-30min



2 Servings

This ain't your grandma's noodle soup. Unless your grandma also had this recipe idea, in which case, we guess it is your grandma's noodle soup?

We're serving up a steamy bowl of tender sliced sirloin and chewy udon noodles in a rich broth of tamari soy sauce, ginger, garlic, and scallions. We've got you covered!

WHAT WE SEND

- 7 oz udon noodles ²
- 1 piece fresh ginger
- 2 scallions
- 1½ oz pork ramen base ^{1,2}
- ½ lb pkg sirloin steak
- ½ oz tamari soy sauce ¹

WHAT YOU NEED

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

TOOLS

- medium pot
- microplane or grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 640kcal, Fat 22g, Carbs 82g, Protein 29g



1. Cook noodles

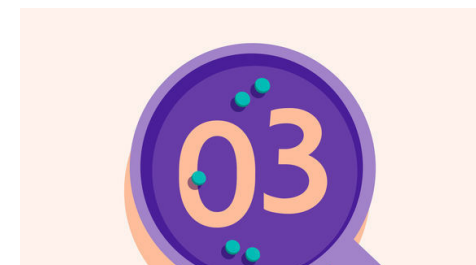
Bring a medium pot of **salted water** to a boil. Add **noodles** and cook, stirring occasionally to prevent sticking, until just tender, about 3 minutes. Reserve **1 cup cooking water**; drain noodles, rinse under cold water, and drain again. Reserve pot for step 3.



2. Prep aromatics & broth

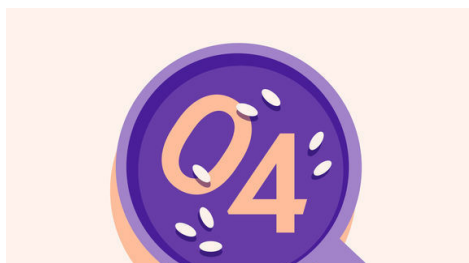
Meanwhile, peel and finely grate **1 tablespoon ginger** and **2 teaspoons garlic**. Trim **scallions**, then thinly slice. Pat **steaks** dry and thinly slice.

In a liquid measuring cup, stir to combine **pork ramen base**, **2½ cups water**, and **1 teaspoon vinegar**.



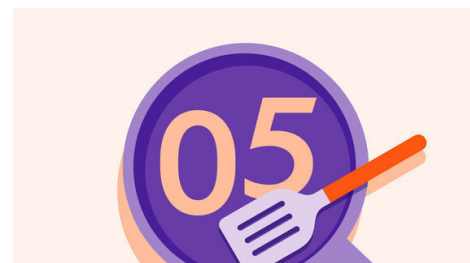
3. Cook beef

Heat **1 tablespoon oil** in reserved pot over high. Add **sliced steak**, **1 tablespoon tamari**, and **1½ teaspoons sugar**. Cook, without stirring, until beef is cooked through and browned in spots, 3–4 minutes. Transfer to a bowl.



4. Cook broth

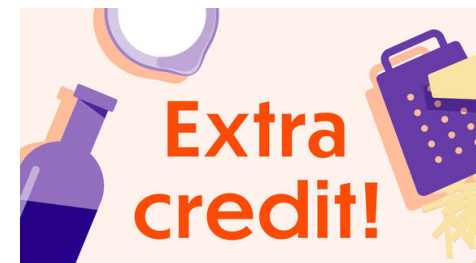
Heat **1 tablespoon oil** in same pot over medium. Add **chopped ginger and garlic** and **¾ of the scallions**; cook until fragrant, about 2 minutes. Stir in **ramen base mixture** and **reserved cooking water**. Cover and bring to a boil over high, then uncover and reduce heat to medium. Stir in **remaining tamari**. Season broth with **1 teaspoon salt** and **a few grinds of pepper**.



5. Finish & serve

Return **noodles** to pot with **broth**, then stir in **beef and any resting juices**.

Serve **beef and noodle soup** with **remaining scallions** over top. Enjoy!



6. Make it ahead!

Make all the components for this dish ahead of time! Store the beef and noodles separately from the broth in the fridge. Reheat the broth, then stir in noodles and beef, simmering until warmed through.