

# DINNERLY



## Beef & Noodle Stir-Fry with Snow Peas & Roasted Peppers



20-30min



2 Servings

A stir-fry is one sure-fire way to put smiles on faces and food in bellies all at the table. In this recipe, ground beef gets cooked in a hot skillet with a sticky-sweet combination of garlic, sesame oil, and hoisin sauce, then tossed with snow peas, roasted peppers, and rice noodles. The cook is happy because everyone is eating and the eaters are happy because dinner is yum—it's that simple. We've got you covered!

## WHAT WE SEND

- 4 oz snow peas
- 2 oz hoisin sauce <sup>1,2,3</sup>
- ½ oz toasted sesame oil <sup>1</sup>
- 5 oz pad Thai noodles
- 10 oz pkg grass-fed ground beef
- 2 oz roasted red peppers

## WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- sugar
- white wine vinegar (or vinegar of your choice)
- neutral oil

## TOOLS

- medium pot
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 740kcal, Fat 26g, Carbs 80g, Protein 35g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil.

Finely chop **1 teaspoon garlic**. Trim **snow peas**, then cut on angle into ¼-inch thick pieces.

In a medium bowl, combine **hoisin**, **1 tablespoon sesame oil**, **2 tablespoons water**, **1 teaspoon each of sugar and vinegar**, **a pinch of salt**, and **several grinds of pepper**.



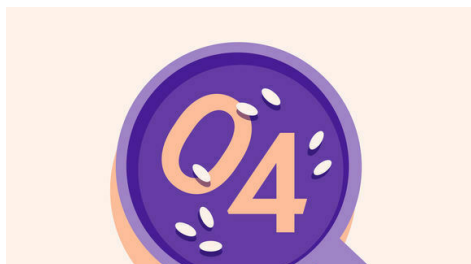
### 2. Cook noodles

Add **noodles** to boiling **salted water**. Cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under cold water and toss with **1 teaspoon neutral oil**. Use kitchen shears to cut noodles in half directly in colander.



### 3. Cook beef

Heat **1 teaspoon neutral oil** in a medium skillet over medium-high. Add **beef**, breaking up into large pieces; season with **salt**. Cook, undisturbed, until deeply browned on the bottom, 3–4 minutes. Stir in **chopped garlic** and continue to cook until beef is cooked through, about 2 minutes more. Discard grease, if desired.



### 4. Finish & serve

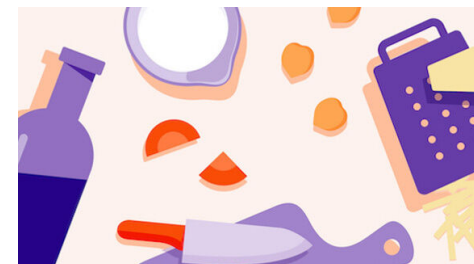
Add **roasted red peppers**, **snow peas**, **noodles**, and **sauce**. Cook, gently tossing, until sauce is slightly thickened and noodles are warmed through, about 1 minute. Season to taste with **salt**.

Serve **beef and noodle stir-fry** drizzled with **remaining sesame oil**. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

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