

DINNERLY



Beef & Broccoli Noodle Stir-Fry with Toasted Sesame Seeds



ca. 20min



2 Servings

Beef and broccoli? Check. Ramen noodles? Check. Your appetite? Check.
We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- ½ lb pkg sirloin steak
- 2 (2½ oz) Chinese egg noodles ^{1,4}
- 3 oz stir-fry sauce ^{3,4}
- ¼ oz pkt toasted sesame seeds ²

WHAT YOU NEED

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

TOOLS

- large saucepan
- medium nonstick skillet

ALLERGENS

Egg (1), Sesame (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 580kcal, Fat 27g, Carbs 72g,
Protein 22g



1. Prep ingredients

Bring a large saucepan of **water** to a boil over high.

Cut **broccoli** into 1-inch florets, if necessary.

Finely chop 2 **teaspoons garlic**.



2. BEEF VARIATION

Pat **steak** dry and thinly slice; season with **salt** and **pepper**. Heat 1 **tablespoon oil** in a medium nonstick skillet over medium-high. Add beef in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate.



3. Cook broccoli

Heat 2 **tablespoons oil** in same skillet. Add **broccoli** and cook, stirring occasionally, until just tender and browned in spots, about 5 minutes. Add **chopped garlic**; cook, stirring occasionally, until fragrant, about 30 seconds. Remove from heat.



4. Cook noodles

While **broccoli** cooks, add **noodles** to saucepan with boiling **water**; cook until just al dente, 4–5 minutes. Drain and return to saucepan.



5. Assemble & serve

Heat saucepan with **noodles** over medium-high. Add **broccoli**, **beef**, and **stir-fry sauce**. Cook, stirring occasionally, until broccoli and beef are coated and sauce is reduced, 1–2 minutes. Remove from heat; stir in 2 **teaspoons vinegar** and season to taste.

Serve **beef and broccoli noodles** with **sesame seeds** over top. Enjoy!



6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with leftovers in our test kitchen and packing facilities. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.