

DINNERLY



Teriyaki Beef & Pepper Stir-Fry with Rice Noodles & Lime



20-30min



2 Servings

Wanna know some of our favorite hobbies? Let's see, there's cooking noodles, slurping noodles, thinking about noodles...basically we're really into noodles. But can you blame us when they're mixed with tender, saucy beef and peppers and a bright squeeze of lime? A taste of this dish might make you as noodle-obsessed as we are. We've got you covered!

WHAT WE SEND

- 1 green bell pepper
- 1 lime
- 2 oz teriyaki sauce ^{1,2}
- ½ oz tamari soy sauce ¹
- 5 oz pad Thai noodles
- ½ lb pkg beef strips

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- neutral oil

TOOLS

- medium saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 590kcal, Fat 24g, Carbs 67g, Protein 27g



1. Prep ingredients & sauce

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

Halve **pepper**, discard stem and seeds, and cut into thin strips. Finely chop **2 teaspoons garlic**.

Into a small bowl, squeeze **2 teaspoons lime juice**. Add **teriyaki, tamari**, and **¼ cup water**, stirring to combine. Cut any remaining lime into wedges



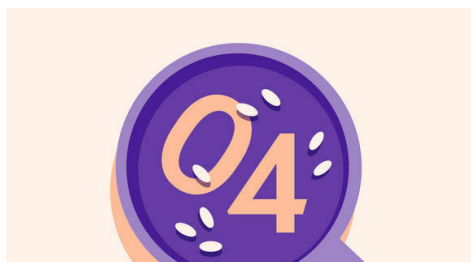
2. Cook noodles

Add **noodles** to saucepan with boiling **salted water**; cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, rinse under cold water, then toss with **1 teaspoon oil**. Reserve for step 5.



3. Cook peppers

While **noodles** cook, heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **peppers** and cook until softened and browned in spots, about 5 minutes. Transfer to a bowl.



4. Cook beef

Pat **beef** very dry and season all over with **salt** and **pepper**.

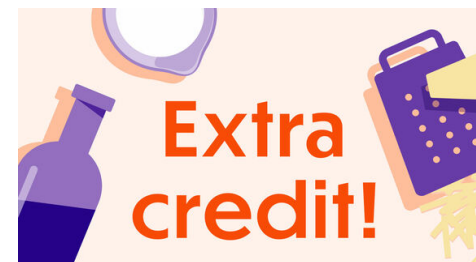
Heat **1 tablespoon oil** in same skillet over high. Add beef and cook, without stirring, until well browned on the bottom, about 3 minutes. Add **chopped garlic** and cook, stirring, until cooked through, about 2 minutes more.



5. Finish & serve

To skillet with **beef**, add **noodles, peppers**, and **teriyaki mixture**. Cook, tossing frequently, until noodles are warmed through and coated in sauce, 1–2 minutes.

Serve **teriyaki beef and pepper stir-fry** with **any lime wedges** alongside. Enjoy!



6. Check us out!

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