

DINNERLY



Beef Yakisoba

with Bell Peppers, Ginger & Sesame Seeds



20-30min



2 Servings

Noodles are always there for us when we need them most, so we're saying thanks by giving them the yakisoba treatment. For our take on this Japanese stir-fry dish, we're tossing chuka soba noodles, ground beef, quick-pickled ginger, and sliced bell peppers in sweet and savory yakiniku sauce. Sounds easy right? That's because it is! We've got you covered!

WHAT WE SEND

- 2 (2½ oz) ramen noodles ¹
- 1 bell pepper
- 1 oz fresh ginger
- 10 oz pkg ground beef
- 1.8 oz yakiniku ^{2,3,1}
- ¼ oz pkt toasted sesame seeds ²

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- garlic

TOOLS

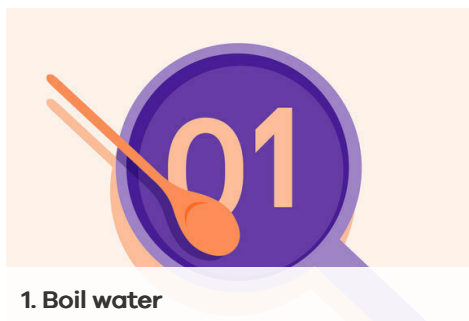
- large pot
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 750kcal, Fat 38g, Carbs 68g, Protein 30g



1. Boil water

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



2. Cook noodles

Add **noodles** to pot with boiling **salted water** and cook, stirring frequently to prevent clumping, until just tender, about 3 minutes. Drain, rinse with cold water, then drain again; set aside for step 5.



3. Prep ingredients

Halve **pepper**, discard stem and seeds, then thinly slice.

Finely chop 1½ **teaspoons** each of **garlic** and **ginger**.



4. Cook beef & peppers

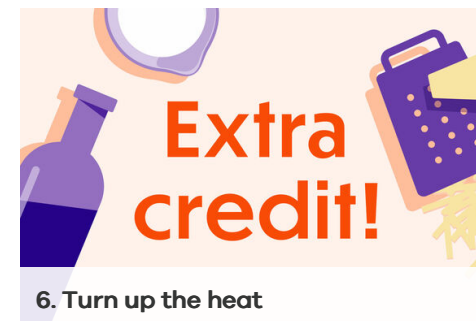
Heat 1 **tablespoon** **oil** in a medium nonstick skillet over medium-high. Add **chopped garlic and ginger** and **sliced peppers**; cook, stirring, until softened and fragrant, 3–5 minutes. Add **beef**; cook, breaking up into smaller pieces, until browned and cooked through, 3–5 minutes. Season to taste with **salt** and **pepper**.



5. Finish & serve

Add **yakiniku sauce** and **noodles** to skillet with **pork**. Cook over medium-high heat, tossing, until noodles are coated in sauce, 1–2 minutes.

Serve **beef yakisoba** with **sesame seeds** sprinkled over top. Enjoy!



6. Turn up the heat

If you like to live on the edge like us, kick this dish up a notch with a drizzle of your favorite hot sauce!