

DINNERLY



Kung Pao Beef & Broccoli with Udon Noodles



30min



2 Servings

Kung pao anything is always a winner. We're making it easy for you to get that kung pao fix at your house with this super simple (and super delicious recipe). We coat tender sirloin strips, noodles, and crisp broccoli in a kicked-up sweet and savory sauce. It's everything you want from take-out, minus the delivery wait time. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 1 oz salted peanuts¹
- 7 oz udon noodles³
- 2 oz tamari soy sauce²
- ½ lb pkg sirloin steak
- 2 pkts Sriracha

WHAT YOU NEED

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

TOOLS

- large saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 27g, Carbs 90g, Protein 37g



1. Prep & boil noodles

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

Cut **broccoli** into 1-inch florets, if necessary. Finely chop **1 teaspoon garlic**. Coarsely chop **peanuts**.

Once water boils, add **noodles**; cook, stirring occasionally to prevent clumping, until just tender, about 5 minutes. Drain and rinse under warm water; cover to keep warm until step 5.



4. Cook beef

Pat **steak** dry and thinly slice.

Heat **1 tablespoon oil** in same skillet over high. Add **beef** and cook, without stirring, until well browned on the bottom, about 3 minutes. Stir and continue to cook until cooked through, about 2–3 more minutes. Transfer to saucepan with **noodles and broccoli**.



2. Make kung pao sauce

In a small bowl, stir to combine **tamari**, **all of the Sriracha** (or less depending on heat preference), **¼ cup water**, **1 tablespoon sugar**, and **2 teaspoons vinegar**; whisk until sugar dissolves. Season to taste with **salt** and **pepper**; set aside until step 5.



5. Finish & serve

Heat **kung pao sauce** in same skillet over medium-high. Cook, scraping up any browned bits from bottom of skillet, until sauce is thick enough to coat back of a spoon, 1–2 minutes. Transfer to saucepan with **noodles, broccoli, and beef**; toss to combine.

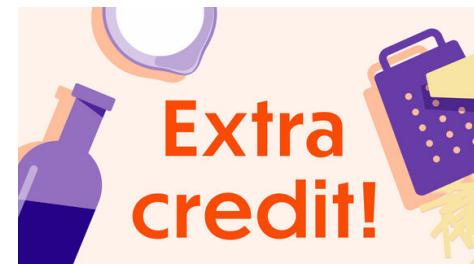
Serve **kung pao beef and broccoli** with **noodles** topped with **chopped peanuts**. Enjoy!



3. Cook broccoli & garlic

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add **broccoli**; cook until tender and browned in spots, about 5 minutes.

Add **chopped garlic**; cook until fragrant, about 30 seconds more. Transfer to saucepan with **noodles**; cover to keep warm.



6. Spice it up!

Bring the heat by mixing in additional chili sauce, Sriracha, or a finely chopped hot pepper to the sauce mixture in step 2.