DINNERLY



Sweet & Sour Beef Noodle Stir-Fry with Peppers & Snap Peas



20-30min 2 Servings



We hope you're hungry, because this beef stir-fry is so slurpalicious you won't want to leave a single noodle behind. And yes, we did have to mix in a few veggies for #health, but trust us, our readymade sweet & sour sauce makes them irresistible. We've got you covered!

WHAT WE SEND

- 1 bell pepper
- · 4 oz snap peas
- 1 oz salted peanuts ⁵
- 5 oz pad Thai noodles
- ½ lb pkg beef strips
- 2 (2 oz) sweet & sour sauce

WHAT YOU NEED

- kosher salt & ground pepper
- · neutral oil

TOOLS

- · medium saucepan
- medium nonstick skillet

ALLERGENS

Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 770kcal, Fat 36g, Carbs 86g, Protein 30g



1. Prep ingredients

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

Halve bell pepper, discard stem and seeds, and thinly slice into strips. Halve snap peas, if desired. Coarsely chop peanuts.



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, then rinse under cold running water and toss with 2 teaspoons oil. Set aside until step 5.



3. BEEF VARIATION

Pat beef dry and season with salt and pepper. Heat 3 tablespoons oil in a medium nonstick skillet over mediumhigh. Add beef in a single layer and cook, without stirring, until well browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.more. Transfer to a plate.



4. Cook veggies

Add **snap peas** and **peppers** to same skillet; season with **a pinch each of salt and pepper**. Cook, stirring occasionally, until tender, 3–5 minutes. Reduce heat to medium.



5. Finish & serve

Add **all of the sweet and sour sauce**; bring to a simmer. Add **noodles** and **beef**; toss to coat until warmed through, 1–2 minutes. Season to taste with **salt** and **pepper**.

Serve **sweet and sour noodle stir-fry** with **peanuts** sprinkled over top. Enjoy!



6. Eat your veggies!

Bulk up this dish by throwing in any veggies you have sitting around, like onions, broccoli, carrots, zucchini, or bean sprouts.