



## Sweet & Spicy Stir-Fried Beef

with Zucchini Ribbons



30min



2 Servings

Beef and veggie stir-fries can often weigh you down—but not this low carb/high protein twist that comes together in a flash! We brown grass-fed ground beef and colorful bell peppers before stir-frying them in a sweet gingery sauce. Delicate zucchini ribbons, edamame beans, and scallions round out the meal with fresh vegetables that soak up the sauce and leave you feeling happy, not heavy.



## What we send

- 2 zucchini
- 1 bell pepper
- 2 scallions
- 1 oz fresh ginger
- 3 oz stir-fry sauce <sup>1,6</sup>
- ¼ oz cornstarch
- 2 pkts Sriracha <sup>17</sup>
- 10 oz pkg grass-fed ground beef
- 2½ oz edamame <sup>6</sup>
- ¼ oz pkt toasted sesame seeds <sup>11</sup>

## What you need

- neutral oil
- kosher salt & ground pepper

## Tools

- microplane or grater
- large skillet

## Allergens

Wheat (1), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 550kcal, Fat 24g, Carbs 32g, Protein 37g



### 1. Prep ingredients

Use a vegetable peeler to peel **zucchini** from top to bottom into ribbons. Halve **pepper**, discard stem and seeds, then thinly slice into ⅛-inch slices. Trim ends from **scallions**, then thinly slice, keeping dark and light greens separate. Finely grate **1 teaspoon ginger**.



### 4. Add remaining ingredients

To **skillet with beef and peppers**, stir in **zucchini ribbons, edamame, scallion light greens**, and **sweet & spicy sauce**; cook over high heat, tossing frequently, until just tender, 1-2 minutes. Season to taste with **salt and pepper**.



### 2. Make sweet & spicy sauce

In a small bowl, whisk to combine **stir-fry sauce, grated ginger, half of the cornstarch** (save rest for own use), **half of the Sriracha**, and **1 tablespoon water**.



### 5. Finish

Serve **stir-fried beef & zucchini ribbons** with **dark scallion greens** and **sesame seeds** sprinkled over top. Drizzle with **remaining Sriracha**, as desired.



### 3. Cook beef & peppers

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **beef** and **peppers**; season with **a pinch each of salt and pepper**. Cook, breaking meat up into smaller pieces, until peppers are tender and beef is well browned, 5-7 minutes.



### 6. Serve

Enjoy!