



Martha's Best Beef Dan Dan Noodles with Spinach



30-40min



2 Servings

We're channeling the flavors of dan dan noodles, a spicy Sichuan-style dish typically made with ground pork. Here we opt for tender ground beef seasoned with spicy crushed red pepper, garlic, and coated in creamy tahini-tamari sauce.

What we send

- 7 oz udon noodles ¹
- 1 oz salted peanuts ⁵
- 2 scallions
- garlic
- 1 oz tahini ¹¹
- 2 oz tamari soy sauce ⁶
- 1 pkt crushed red pepper
- 8 oz pkg plant-based chicken ⁶
- 5 oz baby spinach

What you need

- kosher salt & ground pepper
- sugar
- white wine vinegar (or red wine vinegar) ¹⁷
- neutral oil

Tools

- large pot
- medium nonstick skillet

Allergens

Wheat (1), Peanuts (5), 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 740kcal, Fat 48g, Carbs 30g, Protein 42g



1. Cook noodles

Bring a large pot of **salted water** to a boil. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 3-5 minutes. Drain noodles and rinse with cold water. Set aside until step 6.



4. Sauté aromatics

Heat **2 tablespoons oil** in a medium nonstick skillet over medium-high. Add **garlic, sliced scallion whites and greens, and crushed red pepper**; cook, stirring, until fragrant, about 1 minute.

Transfer aromatics and any remaining oil to cup with **tahini-tamari sauce** and stir to combine; set aside until step 6.



2. Prep ingredients

Coarsely chop **peanuts**.

Trim **scallions**, then thinly slice, keeping dark greens separate.

Finely chop **1 teaspoon garlic**



5. Brown plant-based chicken

Pat **plant-based chicken** dry; break into bite-sized pieces. Heat **1 tablespoon oil** in same skillet over medium-high. Add **plant-based chicken** and cook, breaking up large pieces and stirring occasionally, until well browned and heated through, 4-5 minutes.



3. Prep tahini-tamari sauce

In a liquid measuring cup, whisk to combine **all of the tahini and tamari** with **¼ cup hot tap water** and **2 tablespoons each of sugar and vinegar** (tahini might not dissolve completely, it's OK!). Season to taste with **salt** and **pepper**.



6. Finish & serve

Stir **tahini-tamari sauce** into skillet with **plant-based chicken**. Cook until tahini is melted, 1 minute. Add **spinach and noodles**; cook, tossing, until spinach is wilted and noodles are coated in sauce, 1-2 minutes. Season with **salt** and **pepper**.

Serve **noodles, spinach, and plant-based chicken** in bowls. Top with **sliced scallion dark greens** and **peanuts**. Enjoy!