

DINNERLY



Beef Udon Noodle Soup with Snow Peas & Jammy Eggs



30min



2 Servings

Udon noodles are made for slurping, and that's just what we'll do, one night this week these noodles could be a hearty dinner for you! Do you think Nancy Sinatra would approve of our remix? We think so. We've got you covered!

WHAT WE SEND

- 2 (2½ oz) Chinese egg noodles ^{1,2}
- 4 oz snow peas
- 10 oz pkg grass-fed ground beef
- ½ oz tamari soy sauce ³
- 1½ oz pork ramen base ^{2,3}
- ¼ oz granulated garlic

WHAT YOU NEED

- kosher salt & ground pepper
- 4 large eggs ¹
- neutral oil
- sugar
- apple cider vinegar (or white wine vinegar)

TOOLS

- large saucepan
- medium pot

ALLERGENS

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

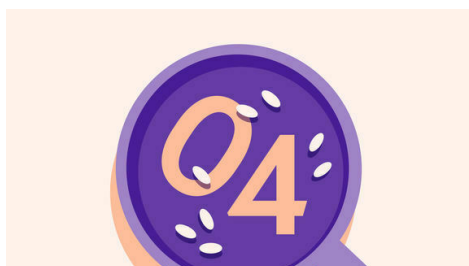
NUTRITION PER SERVING

Calories 830kcal, Fat 38g, Carbs 72g, Protein 47g



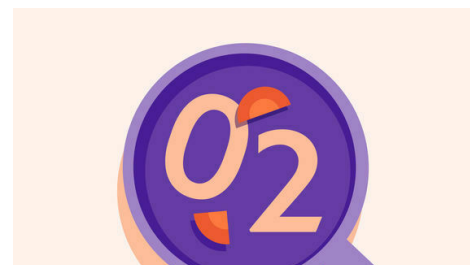
1. Cook eggs & noodles

Bring a large saucepan of **salted water** to a boil. Use a slotted spoon to lower **4 large eggs** into boiling water; cook for 7 minutes. Use same spoon to transfer eggs to a bowl of ice water. Return water to a boil, if necessary. Add **noodles**; cook, stirring occasionally to prevent sticking, until just tender, about 5 minutes. Drain and rinse under warm water; set aside until step 5.



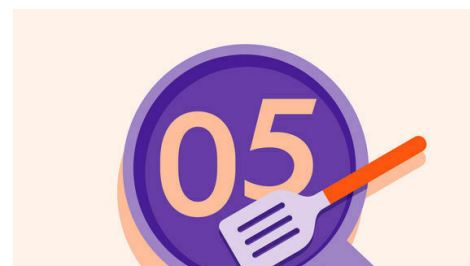
4. Simmer broth

To same pot with **fat**, add **ramen base**, ½ **teaspoon granulated garlic**, and **5 cups water**; bring to a boil. Cover, reduce heat to medium-low, and simmer, at least 5 minutes; season to taste with **salt** and **pepper**.



2. Prep ingredients

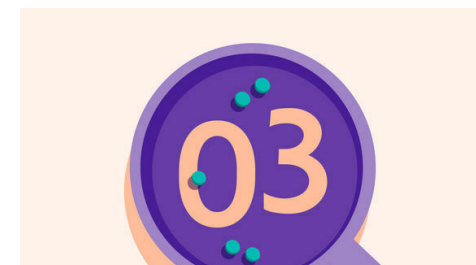
Thinly slice **snow peas** lengthwise. Heat **2 teaspoons oil** in a medium pot over high heat. Add snow peas and **a pinch of salt**; cook until bright green and browned in spots, 1–2 minutes. Transfer snow peas to a plate.



5. Finish & serve

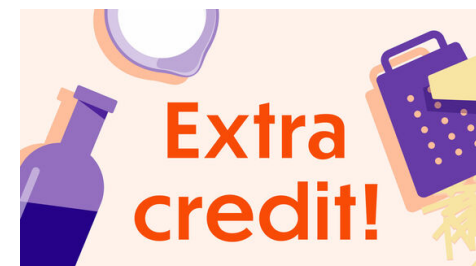
Peel **eggs** and halve.

Serve **noodles** with **beef and snow peas** and **broth** ladled over top. Top each bowl with **two egg halves**. Enjoy!



3. Cook & glaze beef

Heat **2 teaspoons oil** in same pot over medium-high. Add **beef** and **a pinch each of salt and pepper**; cook, breaking into smaller pieces, until well browned and cooked through, 5–6 minutes. Stir in **tamari**, **1 tablespoon sugar** and **2 teaspoons vinegar**; cook until beef is glazed, 1–2 minutes. Using a slotted spoon, transfer beef to plate with **snow peas**, leaving **any fat** behind.



6. Take it to the next level

Finish your bowl off with chopped cilantro and sliced scallions for a bump of aromatics.