



## 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

- 2 (2½ oz) Chinese egg noodles <sup>1,5</sup>
- 1 oz salted peanuts <sup>2</sup>
- 2 scallions
- garlic
- 1 oz tahini <sup>3</sup>
- 2 oz tamari soy sauce <sup>4</sup>
- 1 pkt crushed red pepper
- 10 oz pkg grass-fed ground beef
- 5 oz baby spinach

## What you need

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

## Tools

- large pot
- medium nonstick skillet

## Allergens

Egg (1), Peanuts (2), Sesame (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 870kcal, Fat 46g, Carbs 76g, Protein 41g



### 1. Cook noodles

Bring a large pot of **water** to a boil. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 4-5 minutes. Drain noodles. 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 beef

Heat **1 tablespoon oil** in same skillet over medium-high. Add **beef** and cook, breaking up large pieces and stirring occasionally, until well browned and cooked 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 **beef**. 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 beef** in bowls. Top with **sliced scallion dark greens** and **peanuts**. Enjoy!