

DINNERLY



Beef & Egg Noodle Stew

with Carrots & Peas



40min



2 Servings

Psst...you'll want to share this stew with some friends, not only because it's so hearty and comforting, but also because it makes extra servings! You're welcome. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 1 yellow onion
- 6 oz carrots
- 10 oz pkg grass-fed ground beef
- 2 pkts turkey broth concentrate
- 6 oz egg noodles ^{1,3}
- 5 oz peas

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- all-purpose flour ³
- butter ²
- red wine vinegar (or apple cider vinegar)

TOOLS

- medium heavy-bottomed pot (or Dutch oven)

ALLERGENS

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

NUTRITION PER SERVING

Calories 970kcal, Fat 41g, Carbs 94g, Protein 45g



1. Prep ingredients

Thinly slice **onion**.

Trim ends from **carrots**, then cut into ¼-inch rounds.

Finely chop 1 **teaspoon garlic**.



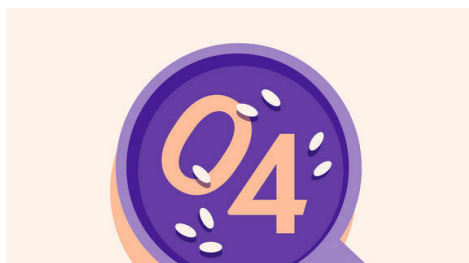
2. Cook beef

Heat 2 **tablespoons oil** in a medium heavy-bottomed pot (or Dutch oven) over medium-high. Add **beef** and a **pinch of salt**; cook, breaking up into large pieces, until browned and cooked through, 3–5 minutes.



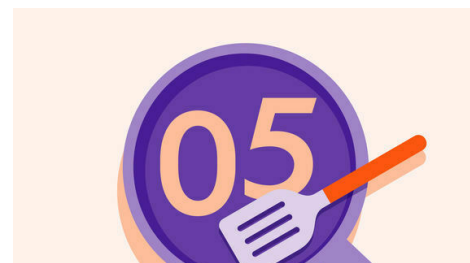
3. Add onions & carrots

Add **onions**, **carrots**, and a **pinch of salt** to pot with **beef**; cook until onions begin to soften, about 5 minutes. Add **chopped garlic** and 2 **tablespoons flour**; cook until garlic is fragrant, about 30 seconds.



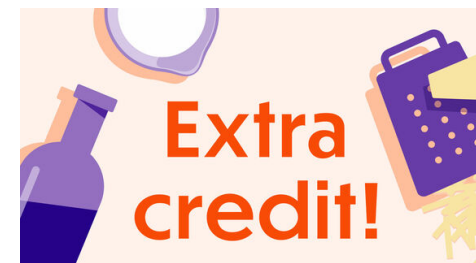
4. Simmer stew

To same pot, add **all of the broth concentrate**, **6 cups water**, and ½ **teaspoon salt**. Bring to a boil over high heat, scraping up any browned bits from bottom of pot. Reduce heat to medium and simmer until **carrots** are almost tender, about 5 minutes.



5. Finish & serve

Add **noodles** to same pot and cook, stirring occasionally, until tender, 6–8 minutes. Add **peas** and cook until warmed through, 2 minutes. Stir in 1 **tablespoon butter** and 1 **teaspoon vinegar**; season to taste with **salt** and **pepper**. Enjoy!



6. Pro Tip: Salting 101

Salt helps to enhance the flavor of food when used throughout the cooking process. It plays a role in increasing food aromas, bringing out sweetness, and dampening bitterness. Seasoning as you go ensures foods absorb the flavor as opposed to seasoning at the end, which only coats the surface. This is why we encourage seasoning and tasting along the way.