



## Quicker-than-Takeout Korean Steak Stir-Fry

with Cellophane Noodles & Veggies



ca. 20min



2 Servings

Cellophane (also known as bean thread or glass noodles) are a key ingredient in Chinese cooking but can also be found in Korean, Japanese, and Southeast Asian cuisines. Once cooked, they become crystal clear—like glass. They have a delightfully sticky texture, making them the perfect addition to soups, salads, and stir-fry dishes.



## What we send

- 4 oz cellophane noodles
- 2 oz sugar snap peas
- 1 bell pepper
- garlic (use 2 large cloves)
- 1 oz scallions
- ½ lb shaved beef strips <sup>6,12</sup>
- 1 pkt sukiyaki sauce <sup>1,6</sup>
- ½ oz toasted sesame oil <sup>11</sup>
- ¼ oz fresh cilantro
- toasted sesame seeds <sup>11</sup>

## What you need

- neutral oil
- kosher salt & pepper

## Tools

- medium pot
- fine-mesh sieve
- large nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

Wheat (1), Soy (6), Sesame (11), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 730kcal, Fat 41g, Carbs 63g, Proteins 28g



### 1. Soak noodles

Bring a medium pot of water to a boil. Stir **cellophane noodles** into boiling water, then remove from heat and set aside to let noodles soak until tender, about 10 minutes. Drain in a fine-mesh sieve. Use kitchen shears to cut noodles into smaller pieces. Set aside until step 5.



### 4. Cook peppers & aromatics

Heat **1 tablespoon neutral oil** in same skillet over high until shimmering. Add **peppers** and cook, stirring occasionally, until peppers are softened, about 5 minutes. Stir in **scallion pieces** and **chopped garlic**, and cook until fragrant, about 1 minute.



### 2. Prep veggies

While **noodles** soak, trim **sugar snap peas**, then thinly slice lengthwise. Halve **bell pepper**, discard stem and seeds, and cut lengthwise into thin strips. Peel and finely chop **2 teaspoons garlic**. Trim **scallions**, then cut into 2-inch pieces.



### 5. Finish stir-fry

Add **sukiyaki sauce**, **sesame oil**, **snap peas**, **beef strips**, and **¼ cup water** to skillet with **veggies**. Bring to a simmer over medium-high heat and cook until beef is cooked through, about 1 minute. Remove from heat, then add **noodles** and toss to coat in sauce. Season to taste with **salt** and **pepper**.



### 3. Brown steak strips

Heat **1 tablespoon neutral oil** in a large nonstick skillet over high until shimmering. Add **beef strips** (should sizzle vigorously) and **a pinch each of salt and pepper**. Cook, without stirring, until browned on the bottom, about 3 minutes. Transfer to a plate (steak will not be cooked through). Return skillet to stovetop.



### 6. Garnish stir-fry & serve

Coarsely chop **cilantro leaves** and **tender stems** together. Add **half each of the cilantro and sesame seeds** to noodles, tossing to combine. Serve **steak stir-fry** topped with **remaining cilantro and sesame seeds**. Enjoy!