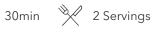
MARLEY SPOON



Beef Mee Goreng Noodle Stir-Fry

with Mini Peppers & Broccoli





Beef mee goreng is a popular Indonesian street food, and a stateside take-out staple. The stir-fried dish perfectly balances the sweet and savory notes of ground beef, tender noodles, and mini bell peppers and broccoli. A squeeze of lime juice over the top adds a citrusy, tangy pop, to round out the deeply flavored noodles.

What we send

- ½ lb mini sweet peppers
- garlic (use 2 large cloves)
- 4 oz broccoli
- 1 oz scallions
- 1 lime
- 2 (½ oz) tamari in fishshaped pods ¹
- 1 pkt Sriracha
- 10 oz ground beef
- ½ lb spaghetti ²

What you need

- · kosher salt & pepper
- ketchup
- sugar
- apple cider vinegar (or white wine vinegar)
- neutral oil, such as canola

Tools

- large pot
- large skillet
- colander

Alleraens

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

Nutrition per serving

Calories 1010kcal, Fat 47g, Carbs 104g, Protein 42g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Thinly slice **peppers**, crosswise, discarding stem ends. Peel and finely chop **2 teaspoons garlic**. Cut **broccoli** into ½-inch florets. Trim **scallions**, then thinly slice, keeping dark greens separate. Cut **lime** into 8 wedges.



2. Make sauce

In a small bowl, whisk together all of the tamari, ¼ cup water, Sriracha, and 1 tablespoon each ketchup, sugar, and vinegar.



3. Brown beef

Heat 1 tablespoon oil over medium-high in a large skillet. Add beef and a pinch each salt and pepper, and cook, breaking up any large pieces with a spoon, until beef is well browned, 3-4 minutes. Stir in chopped garlic and scallion whites and light greens; cook, stirring, 1 minute. Transfer to a plate.



4. Add vegetables

Add peppers and 2 teaspoons oil to skillet and cook over high heat, stirring, until slightly softened, about 3 minutes. Add broccoli, 2 more teaspoons oil, and a generous pinch each salt and pepper, and cook until broccoli is crisp-tender, about 3 minutes more.



5. Cook noodles

Meanwhile, add **noodles** to boiling water, and cook, stirring occasionally to prevent from sticking, until al dente, 8-10 minutes. Drain noodles and rinse with cold water.



6. Finish & serve

Add **noodles**, **beef**, and **sauce** to skillet with veggies. Cook on high, tossing, until noodles are well coated and have absorbed most of the sauce, 2-3 minutes. Season to taste with **salt** and **pepper**. Serve **noodles** garnished with **scallion dark greens**, with **lime wedges**, for squeezing over top. Enjoy!