



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

- 2 2 oz cellophane noodles
- 1 bell pepper
- garlic (use
- 1 oz scallions
- ½ lb beef strips ¹
- 1 pkt sukiyaki sauce ^{1,2}
- ½ oz toasted sesame oil ³
- ¼ oz fresh cilantro
- toasted sesame seeds ³

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- pot
- fine-mesh sieve
- nonstick skillet

Allergens

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

Nutrition per serving

Calories 730kcal, Fat 41g, Carbs 63g, Protein 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.



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.



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.



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.



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**.



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!