

DINNERLY



Teriyaki Beef Noodle Stir-Fry with Snow Peas



20-30min



2 Servings

Who said you have to order the same old take-out or microwave a bland frozen meal to get dinner on the table in less than 30 minutes? Not us! And, every slurp of these teriyaki rice noodles with tender beef and crisp snow peas proves it! We've got you covered!

WHAT WE SEND

- 2 oz snow peas
- garlic (use 1 large clove)
- 1 oz fresh ginger
- 7 oz pkg stir-fry noodles (use $\frac{2}{3}$)
- $\frac{1}{2}$ lb shaved steak ^{6,17}
- 1 pkt teriyaki sauce ^{1,6}
- toasted sesame seeds ¹¹

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- large saucepan
- medium nonstick skillet

ALLERGENS

Wheat (1), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 650kcal, Fat 31g, Carbs 62g, Proteins 30g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Trim ends from **snow peas**, then cut in half crosswise. Finely chop **1 teaspoon garlic**. Peel and finely chop **1 tablespoon ginger**.



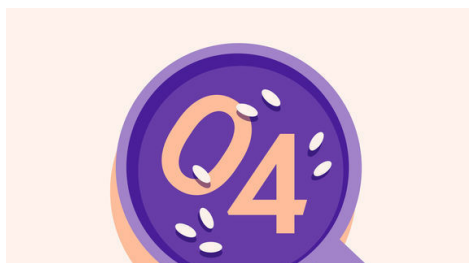
2. Boil noodles

Add $\frac{2}{3}$ of the **rice noodles** to boiling water (save rest for own use). Cook, stirring occasionally to prevent sticking, until just tender, 4–12 minutes. Drain noodles and rinse under warm water. Set aside until step 5.



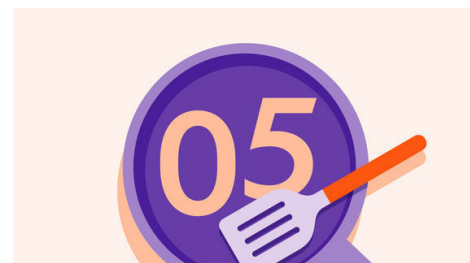
3. Cook beef

Meanwhile, heat **1½ tablespoons oil** in a medium nonstick skillet over high. Add **beef** to skillet, breaking up into large 2-inch pieces. Cook, stirring once or twice, until browned all over and cooked through 3–5 minutes.



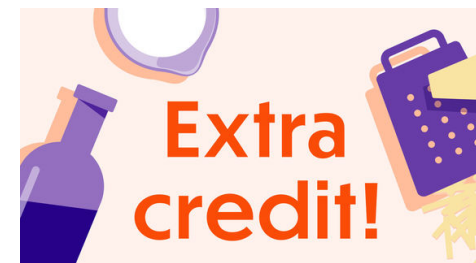
4. Add snow peas

Add **snow peas**, **chopped garlic and ginger**, and a **pinch of salt** to **beef** in skillet. Cook, stirring, until snow peas are crisp-tender, 1–2 minutes.



5. Finish & serve

Add **teriyaki sauce** and **cooked noodles** to **beef and snow peas** in skillet. Reduce heat to medium, and cook, tossing to combine, until **noodles** are warmed through and **sauce** is coating the **noodles**, about 1 minute. Season to taste with **salt** and **pepper**. Serve **teriyaki beef noodle stir-fry** with **sesame seeds** sprinkled over top. Enjoy!



6. Veggie foot forward!

Add sauté sliced mushrooms and bell peppers to the snow peas in step 4. Then, top it all off with sliced scallions.