



Beef Mee Goreng Noodle Stir-Fry

with Mini Peppers & Broccoli



30min



2 Servings

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 fish-shaped pods ⁶
- 1 pkt Sriracha
- 10 oz ground beef
- ½ lb spaghetti ¹

What you need

- kosher salt & pepper
- ketchup
- sugar
- apple cider vinegar (or white wine vinegar)
- neutral oil

Tools

- large pot
- large skillet

Allergens

Wheat (1), Soy (6). 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.



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.



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**.



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.



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.



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!