

DINNERLY



Sesame-Ginger 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
- 1 oz fresh ginger
- 7 oz pkg stir-fry noodles (use $\frac{2}{3}$)
- $\frac{1}{2}$ lb pkg 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 780kcal, Fat 44g, Carbs 71g, Proteins 21g



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**.



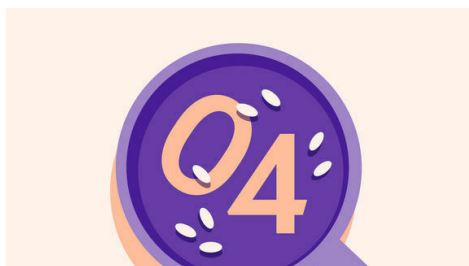
2. Boil noodles

Add $\frac{2}{3}$ of the **rice noodles** to boiling water. Cook, stirring occasionally to prevent sticking, until just tender, 4–7 minutes. Drain noodles and rinse under warm water. Set aside until step 5.



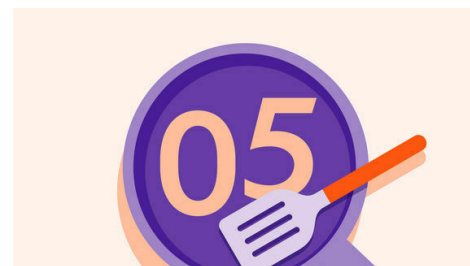
3. Cook shaved steak

Meanwhile, heat **1½ tablespoons oil** in a medium nonstick skillet over high. Add **shaved steak**; cook, breaking up into large 2-inch pieces, until browned all over and cooked through 3–5 minutes.



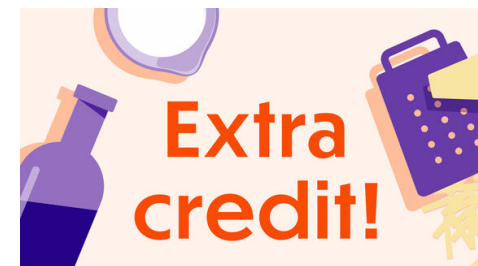
4. Add snow peas

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



5. Finish & serve

Add **teriyaki sauce** and **cooked noodles** to **steak and snow peas** in skillet. Reduce heat to medium, and cook, tossing to combine, until **noodles** are warmed through and noodles are coated in sauce, 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!

Beef up the veggies in this bowl by adding sautéed sliced mushrooms and bell peppers to the snow peas in step 4. Then, top it all off with sliced scallions.