

DINNERLY



Asian Beef Udon Noodle Soup:

Double the Servings. Same Price.



30min



2 Servings

Udon noodles are made for slurping, and that's just what we'll do, one night this week these noodles could be a hearty dinner for you! Do you think Nancy Sinatra would approve of our remix? Did we mention it's double the amount of food for the same Dinnerly price? SOUP-er saver, indeed. (2-p plan serves 4; 4-p plan serves 8.)

WHAT WE SEND

- 7 oz pkg udon noodles ¹
- garlic
- 2 oz snow peas
- 10 oz grass-fed ground beef
- ½ oz tamari in fish-shaped pod ⁶
- 1 pkt ramen base ^{1,6}

WHAT YOU NEED

- kosher salt & ground pepper
- 4 large eggs ³
- neutral oil
- sugar
- apple cider vinegar (or white wine vinegar)

TOOLS

- large saucepan
- medium pot

ALLERGENS

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 500kcal, Fat 25g, Carbs 43g, Protein 24g



1. Cook eggs & noodles

Bring a large saucepan of **salted water** to a boil. Use a slotted spoon to lower **4 large eggs** into boiling water; cook for 7 minutes. Use same spoon to transfer eggs to a bowl of ice water. Return water to a boil, if necessary. Add **udon noodles**; cook, stirring occasionally to prevent sticking, until just tender, about 5 minutes. Drain and rinse under warm water; set aside until step 5.



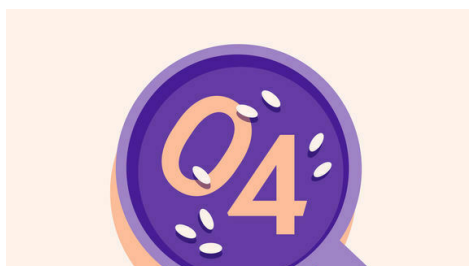
2. Prep ingredients

Finely chop **2 teaspoons garlic**. Thinly slice **snow peas** lengthwise. Heat **2 teaspoons oil** in a medium pot over high heat. Add snow peas and **a pinch of salt**; cook until bright green and browned in spots, 1–2 minutes. Transfer snow peas to a plate.



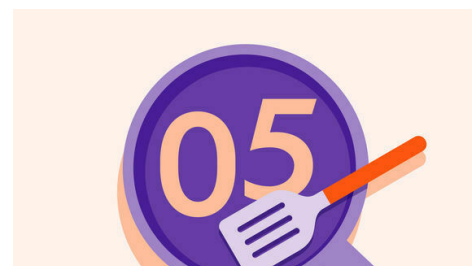
3. Cook & glaze beef

Heat **2 teaspoons oil** in same pot over medium-high. Add **beef** and **a pinch each of salt and pepper**; cook, breaking into large pieces, until well browned and cooked through, 5–6 minutes. Stir in **tamari**, **1 tablespoon sugar** and **2 teaspoons vinegar**; cook until beef is glazed, 1–2 minutes. Using a slotted spoon, transfer beef to plate with **snow peas**, leaving **any fat** behind.



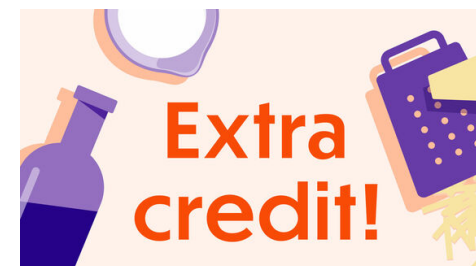
4. Simmer broth

Add **chopped garlic** to same pot with **fat**. Cook over medium-high heat, stirring, until fragrant and browned in spots, about 1 minute. Add **ramen base** and **5 cups water**; bring to a boil. Cover, reduce heat to medium-low, and simmer for at least 5 minutes; season to taste with **salt** and **pepper**.



5. Finish & serve

Peel **eggs** and halve. Divide **noodles** between bowls, then top with **beef and snow peas**, and ladle **broth** over top. Top each bowl with **two egg halves**. Enjoy!



6. Take it to the next level

Finish your bowl off with chopped cilantro and sliced scallions for a bump of aromatics.