

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 sirloin steak ^{6,17}
- 1 pkt teriyaki sauce ^{1,6}
- toasted sesame seeds ¹¹

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- large pot
- 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 510kcal, Fat 16g, Carbs 72g, Proteins 22g



1. Boil noodles

In a large pot, combine $\frac{2}{3}$ of the **noodles** (save rest for own use) and $2\frac{1}{2}$ quarts water (10 cups). Cover and bring to a boil, stirring occasionally. Uncover and cook over high heat, stirring to prevent sticking and to allow for even cooking, until tender, about 6 minutes. Drain noodles, rinse under cold water, then drain again.



2. Prep ingredients

Meanwhile, trim ends from **snow peas**, then cut in half crosswise. Finely chop **1 teaspoon garlic**. Peel and finely chop **1 tablespoon ginger**.



3. Cook shaved steak

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



4. Add snow peas

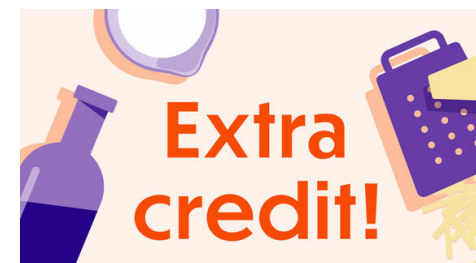
Add **snow peas**, **chopped garlic and ginger**, and a **pinch of salt** to skillet with **steak**. Cook, stirring, until snow peas are crisp-tender, 1–2 minutes.



5. Finish & serve

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

Amp 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.