



Beef Yakisoba

with Snap Peas & Mushrooms



20-30min



2 Servings

Yakinuku sauce is a Japanese-style barbecue sauce with a sweet and tangy flavor. Here, we toss noodles, grass-fed ground beef, mushrooms, and crisp snap peas in the sticky sauce and stir-fry until it is nicely caramelized. A sprinkle of sesame seeds before serving is the perfect way to complete the dish, adding a delightful crunch and toasty flavor.

What we send

- 1 oz fresh ginger
- 1 oz scallions
- 2 oz white mushrooms
- 6 oz snap peas
- 6 oz chuka soba noodles ¹
- 10 oz grass-fed ground beef
- 1.8 oz yakiniku sauce ^{1,6,11}
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- kosher salt
- neutral oil

Tools

- large saucepan
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 890kcal, Fat 46g, Carbs 80g, Proteins 33g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Peel and finely chop **1-1½ tablespoons ginger** (depending on heat preference). Trim **scallions**, then thinly slice. Trim stem ends from **mushrooms**, then thinly slice caps. Trim **snap peas**, then halve lengthwise.



4. Add mushrooms & ginger

Add **mushrooms** and **1 tablespoon oil** to same skillet. Cook over medium-high, stirring occasionally, until mushrooms are softened and lightly browned, 3-4 minutes. Add **snap peas** and **chopped ginger**; stir-fry until snap peas are crisp-tender, about 2 minutes. Return **beef** to skillet.



2. Cook noodles

Add **noodles** to boiling water and cook, stirring frequently with a fork to prevent clumping, until just tender, 3-5 minutes. Drain, rinse with cold water, then drain noodles again.



5. Add noodles

Add **noodles** and **half of the sliced scallions** to skillet, and toss well to combine over medium-high heat.



3. Stir-fry beef

Heat **1 tablespoon oil** in a medium nonstick skillet over high until shimmering. Add **beef** to skillet, breaking up into large pieces. Cook, stirring once or twice, until browned all over and cooked through, 3-5 minutes. Transfer to a plate.



6. Finish & serve

Add **yakiniku sauce** and **½ cup water** to skillet. Cook over medium-high, tossing, until noodles are coated in sauce, 1-2 minutes. Serve **noodles** with **sesame seeds** and **remaining sliced scallions** sprinkled over top. Enjoy!