

DINNERLY



Steak & Udon Noodle Stir-Fry:

No chopping. No slicing. No knife required!



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this steak and noodle stir-fry? Personally, we'd choose B. This dish requires absolutely no prepwork—just stir the sauce together and cook the noodles, steak, and green beans. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 7 oz pkg udon noodles ¹
- ½ lb green beans
- garlic
- 2 (½ oz) pkts tamari soy sauce ⁶
- ½ lb pkg shaved steak ^{6,17}

WHAT YOU NEED

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

TOOLS

- medium saucepan
- medium nonstick skillet
- microplane or grater

ALLERGENS

Wheat (1), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 560kcal, Fat 12g, Carbs 87g, Protein 27g



1. Cook noodles & prep

Bring a medium saucepan of **salted water** to a boil. Add **noodles** and cook, stirring occasionally to prevent sticking, until just tender, about 5 minutes. Drain and rinse under warm water.

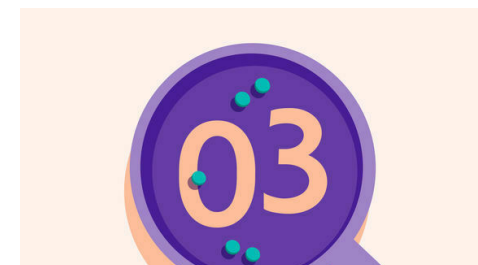
Trim **green beans**, then snap in half. Finely grate **1 teaspoon garlic**.



2. Prep sauce & cook steak

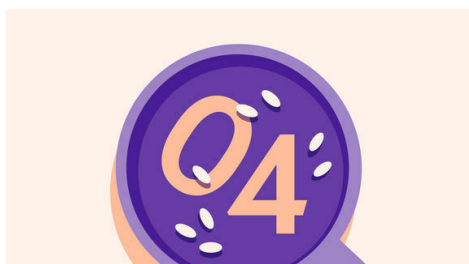
In a small bowl, stir to combine **all of the tamari**, **¼ cup water**, **2 teaspoons vinegar**, and **1 teaspoon sugar**; set aside until step 4.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **shaved steak** and **a pinch each of salt and pepper**. Cook, breaking up into large 2-inch pieces, until well browned on one side, 2–3 minutes.



3. Cook green beans

Add **green beans** to skillet with **shaved steak** and cook, stirring occasionally, until beans are crisp-tender and bright green, 2–3 minutes. Add **grated garlic**; cook, stirring, until fragrant, about 1 minute more.



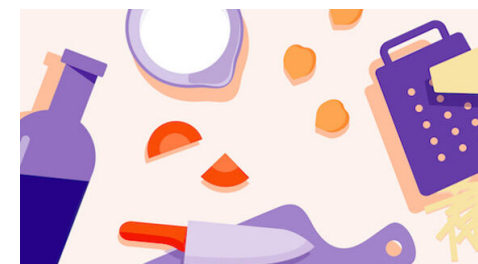
4. Finish & serve

Transfer **noodles** and **sauce** to skillet; cook, stirring, until ingredients are well combined, **shaved steak** is cooked through, and **sauce** is slightly thickened. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!