

DINNERLY



Shaved Steak & Chuka Soba Stir-Fry with Sesame-Scallion Sauce



under 20min



2 Servings

Picture a big, beautiful bowl of slippery noodles, and all the endless possibilities. There are so many ways to enjoy one of our favorite carbs, but tonight we're keeping it simple with tender shaved steak and a real winner of a sauce: fragrant scallions and garlic with tamari soy sauce and a sprinkle of sesame seeds. We've got you covered!

WHAT WE SEND

- garlic
- 2 bunches scallions
- 4 (½ oz) pkts tamari ¹
- ½ lb pkg shaved sirloin steak ¹
- 6 oz pkg chuka soba noodles ²
- ¼ oz pkt toasted sesame seeds ³
- 1 pkt Sriracha

WHAT YOU NEED

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

TOOLS

- medium pot
- medium nonstick skillet

ALLERGENS

Soy (1), Wheat (2), Sesame (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 680kcal, Fat 28g, Carbs 78g, Protein 24g

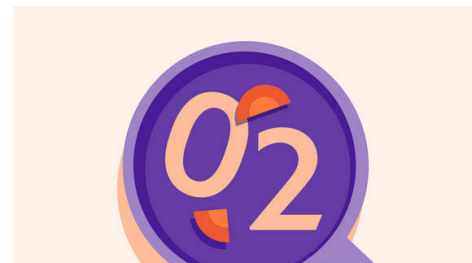


1. Prep ingredients

Bring a medium pot of **salted water** to a boil.

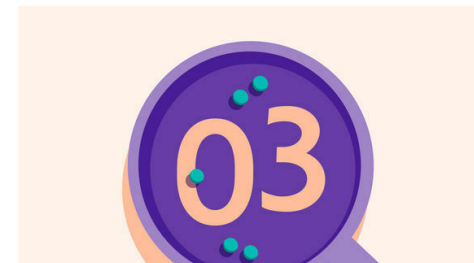
Finely chop **2 teaspoons garlic**. Trim ends from **scallions**, then thinly slice about ½ cup (save rest for own use, if any).

Add **noodles** to boiling water. Cook, stirring occasionally to prevent sticking, until al dente, about 5 minutes. Drain, then rinse with cold water; set aside for step 4.



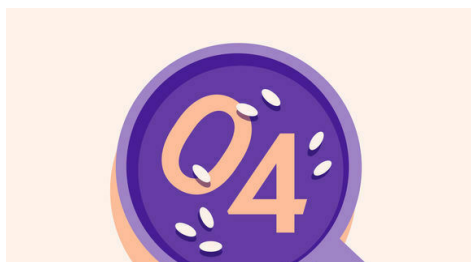
2. Make sauce

Meanwhile, heat **2 tablespoons oil** in a medium nonstick skillet. Add **scallions, garlic**, and **½ teaspoon red pepper flakes**; cook until sizzling, fragrant, and scallions are bright green, 2–3 minutes. Transfer to a small bowl and stir in **all of the tamari, 2 tablespoons water, 1 tablespoon vinegar**, and **2 teaspoons sugar**.



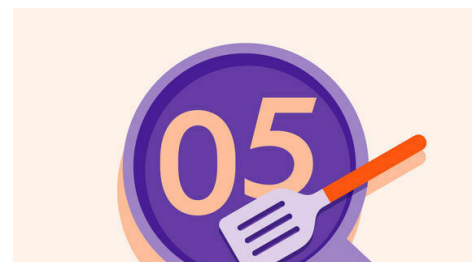
3. Cook shaved sirloin steak

Heat **1 tablespoon oil** in same skillet over high. Add **shaved sirloin steak**; season with **salt** and **pepper**. Cook, without stirring, until well browned on one side, about 3 minutes. Stir, then continue to cook until just cooked through, about 2 minutes more.



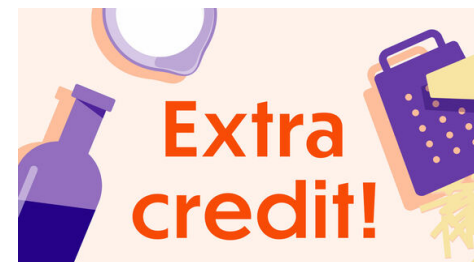
4. Add noodles & sauce

Add **noodles** and **scallion sauce** to skillet with **shaved sirloin steak**. Cook on medium heat, tossing until heated through. Season to taste with **salt** and **pepper**.



5. Serve

Serve **shaved sirloin steak** and **chuka soba stir-fry** topped with **sesame seeds**. Enjoy!



6. Add some greens

Quickly steam some broccoli florets to toss in with the noodles and beef. You can also use snow peas, green beans, or any other veggies you have lying around!