

# DINNERLY



## Tamari-Ginger Steak Stir-Fry with Udon Noodles & Green Beans



under 20min



2 Servings

Slurrrrrrp. Slurp. Sluuurp. We heard it's a sign of appreciation to the chef when you slurp your noodles. So, slurp loud and proud because you just cooked up a tasty bowl loaded with saucy teriyaki udon noodles, tender shaved steak, and crisp green beans. We've got you covered!



## WHAT WE SEND

- 7 oz pkg udon noodles <sup>1</sup>
- 4 oz green beans
- 1 oz fresh ginger
- garlic
- 2 oz tamari soy sauce (use 2 Tbsp) <sup>2</sup>
- ½ lb pkg shaved steak <sup>2</sup>

## 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 (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 820kcal, Fat 39g, Carbs 83g, Protein 31g



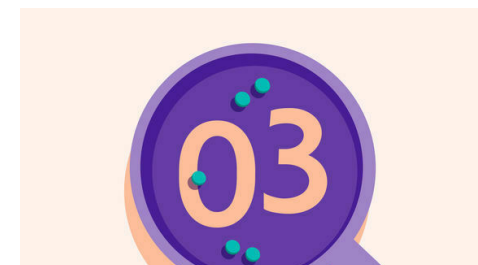
### 1. Cook udon noodles

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



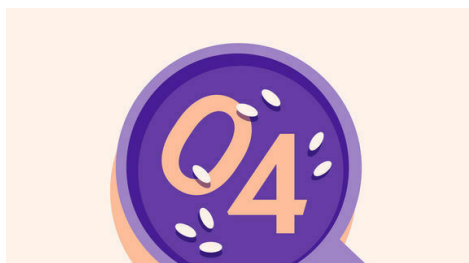
### 2. Prep ingredients & sauce

Trim **green beans**, then cut into 1-inch pieces. Finely chop **2 teaspoons each of peeled ginger and garlic**. In a small bowl, stir to combine **2 tablespoons tamari, 2 teaspoons vinegar, 1 teaspoon sugar, and ¼ cup water**; set aside until step 5.



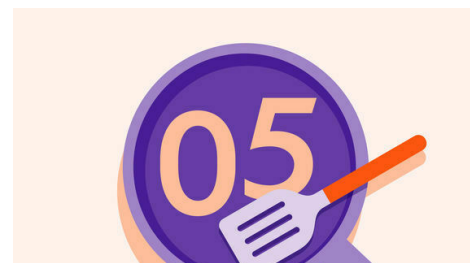
### 3. Cook shaved steak

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 meat up into large 2-inch pieces, until well browned, 2–3 minutes.



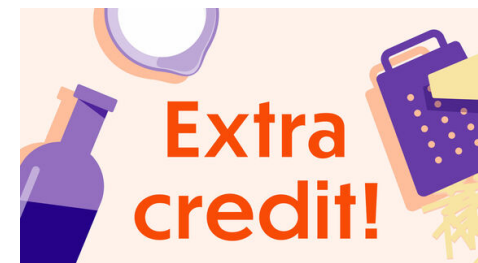
### 4. Cook green beans

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



### 5. Finish & serve

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



### 6. Spice it up!

Kick it up a notch with some spice! Top the noodles with a drizzle of your favorite hot sauce, we like Sriracha, sambal oelek, or chili garlic sauce.