



Spicy Beef & Leek Stir-Fry

with Udon Noodles



30-40min



2 Servings

We took a lot of inspiration from a typical Szechuan stir-fry for this one. Szechuan cooking has the reputation of turning the spice dial up to 11, but luckily this recipe allows you to dial it up or down with as much or as little hot chili oil as you'd like. A useful time-saving tip: this recipe can be prepped through step 3 early in the day, refrigerated, and then completed at dinnertime!

What we send

- 2 leeks
- ½ oz fresh cilantro
- 1 pkt chicken broth concentrate
- 2 oz tamari soy sauce ⁶
- ½ lb sirloin steak slices ^{6,17}
- ¼ oz ground cumin
- ½ oz toasted sesame oil ¹¹
- 1 pkt crushed red pepper
- 7 oz udon noodles ¹

What you need

- kosher salt
- neutral oil
- all-purpose flour ¹

Tools

- large pot
- large 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 840kcal, Fat 30g, Carbs 116g, Protein 33g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim and discard dark green tops from **leeks**, then halve lengthwise and rinse under running water to remove any grit. Pat leeks dry, then cut crosswise into ½-inch half moons. Coarsely chop **cilantro leaves and stems**. In a liquid measuring cup, whisk **chicken broth concentrate**, **1 cup water**, and **3 tablespoons tamari**.



4. Cook beef

Heat **1 tablespoon neutral oil** in same skillet over medium-high. Add **seasoned beef** and cook, breaking up meat into large pieces, until beef is browned all over, 3-4 minutes. Use a slotted spoon to transfer beef to a paper towel-lined plate. Discard **fat** from skillet.



2. Season beef

In a medium bowl, stir to combine **steak slices**, **cumin**, **remaining tamari**, **1 teaspoon of the sesame oil**, and **½ teaspoon of the crushed red pepper**.



5. Cook leeks

Add **1 tablespoon neutral oil** to same skillet over medium-high. Add **leeks** and cook, stirring occasionally, until softened but still green, 3-4 minutes. Return **beef** to skillet, and stir in **1 tablespoon flour**. Add **broth mixture** and bring to a boil over high, scraping up any browned bits from the bottom of the skillet. Simmer over medium-low until slightly thickened, 2-3 minutes.



3. Cook chili oil

In a large skillet, heat **2 tablespoons neutral oil**, and **remaining crushed red pepper and sesame oil** over medium. Cook just until warm, but not sizzling. Carefully pour into a small heatproof bowl. Wipe out skillet.



6. Cook noodles & serve

Add **noodles** to boiling water and cook, stirring once or twice, until al dente, about 5 minutes. Drain and rinse under hot running water; shake out excess water and transfer to bowls. Stir **half of the cilantro** into **beef mixture**, then spoon over **noodles**. Top with **remaining cilantro** and serve with **chili oil** on the side, adding as much or as little as you like. Enjoy!