



## Indonesian Mee Goreng with Plant-Based Ground

Peppers & Broccoli



30min



2 Servings

Flavorsome and filling, this veggie-forward noodle stir-fry is also vegan approved! We sear fresh peppers and broccoli in a hot skillet after browning plant-based ground with garlic and scallions. A potent stir-fry sauce coats tender ramen noodles that soak up the sweet, salty, and spicy flavors. Colorful and comforting, this is also perfect for those hungry for new plant-based alternatives.

## What we send

- 1 bell pepper
- ½ lb broccoli
- 2 scallions
- 1 lime
- 3 oz stir-fry sauce <sup>1,6</sup>
- 2 pkts Sriracha
- ½ lb pkg plant-based ground <sup>1,6,15</sup>
- 5 oz ramen noodles <sup>1</sup>

## What you need

- kosher salt & ground pepper
- garlic
- ketchup
- sugar
- apple cider vinegar (or vinegar of your choice)
- neutral oil

## Tools

- large pot
- large skillet
- fine-mesh sieve

## Cooking tip

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## Allergens

Wheat (1), Soy (6), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 830kcal, Fat 33g, Carbs 101g, Protein 30g



### 1. Prep ingredients

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

Halve **bell pepper**, discard stem and seeds, and cut into thin strips. Finely chop **2 teaspoons garlic**. Cut **broccoli** into ½-inch florets, if necessary. Trim **scallions**, then thinly slice, keeping dark greens separate. Cut **lime** into wedges.



### 4. Add vegetables

Add **peppers** and **2 teaspoons oil** to same skillet. Cook over high heat, stirring, until slightly softened, about 3 minutes. Add **broccoli**, **2 teaspoons oil**, and a **generous pinch each of salt and pepper**; cook until broccoli is crisp-tender, about 3 minutes more.



### 2. Make sauce

In a small bowl, whisk to combine **stir-fry sauce**, **all of the Sriracha**, **¼ cup water**, and **2 tablespoons each of ketchup, sugar, and vinegar**.



### 5. Cook noodles

Meanwhile, add **noodles** to pot with boiling **salted water**. Cook, stirring occasionally to prevent sticking, until al dente, 3-5 minutes. Drain noodles and rinse with cold water.



### 3. Brown plant-based ground

Heat **1 tablespoon oil** in a large skillet over medium-high. Crumble in **plant-based ground**. Cook, breaking up into bite-sized pieces, until browned in spots, 3-4 minutes. Stir in **chopped garlic** and **scallion whites and light greens**. Cook, stirring, until fragrant, about 1 minute. Transfer to a plate.



### 6. Finish & serve

Add **noodles**, **plant-based ground**, and **sauce** to skillet with **veggies**. Cook over high heat, tossing, until noodles are coated and most of the sauce is absorbed, 2-3 minutes. Season to taste with **salt** and **pepper**.

Serve **mee goreng** with **scallion dark greens** over top and **lime wedges** alongside. Enjoy!