



## Indonesian Plant-Based Ground Mee Goreng

with Peppers & Broccoli



30min



2 Servings

Beef mee goreng is a popular Indonesian street food, and a stateside take-out staple. The stir-fried dish perfectly balances the sweet and savory notes of grass-fed ground beef, tender noodles, bell peppers, and broccoli. A squeeze of lime juice over the top adds a citrusy, tangy pop, to round out the deeply flavored noodles.



## What we send

- 1 bell pepper
- ¼ oz granulated garlic
- ½ lb broccoli
- 2 scallions
- 1 lime
- 1.8 oz kecap manis <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
- ketchup
- sugar
- apple cider vinegar (or white wine vinegar)
- neutral oil

## Tools

- large pot
- large skillet

## 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 32g, Carbs  
102g, Protein 29g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Halve **pepper**, discard stem and core, and cut into ½-inch pieces. Trim stem ends from **broccoli**, then cut crowns into ½-inch florets. Trim **scallions**, then thinly slice about ¼ cup, keeping dark greens separate. Cut **lime** into 8 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 **kecap manis**, **all of the Sriracha**, **¼ cup water**, and **2 tablespoons each of ketchup, sugar, and vinegar**.



### 5. Cook noodles

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



### 3. Brown beef

Heat **1 tablespoon oil** over medium-high in a large skillet. Add **beef** and a **pinch each of salt and pepper**. Cook, breaking up large pieces with a spoon, until beef is well browned and cooked through, 3–4 minutes. Stir in **½ teaspoon granulated garlic** and **sliced scallion whites and light greens**. Cook, stirring, until fragrant, about 1 minute. Transfer to a plate.



### 6. Finish & serve

Add **noodles**, **beef**, 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 **noodles** garnished with **sliced scallion dark greens**, with **lime wedges** for squeezing over top. Enjoy!