

DINNERLY



Hoisin Sesame Noodles with Broccoli & Onions



ca. 20min



2 Servings

If it were up to us, we'd eat noodles every day. For breakfast, lunch, and dinner. AND dessert. Is that frowned upon? Maybe. Do we care? Not in the slightest. Especially since these noodles are a flavor power-house made with tamari and hoisin. We could never say no to that. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 1 yellow onion
- 2 (2½ oz) Chinese egg noodles ^{1,2}
- 2 (½ oz) tamari soy sauce ³
- 2 oz hoisin sauce ^{4,3,2}
- 2 (½ oz) toasted sesame oil ⁴
- ¼ oz pkt toasted sesame seeds ⁴

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- large pot
- medium nonstick skillet

ALLERGENS

Egg (1), Wheat (2), Soy (3), Sesame (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 590kcal, Fat 33g, Carbs 82g, Protein 7g



1. Prep & cook noodles

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

Cut **broccoli** into 1-inch florets, if necessary. Thinly slice **half of the onion** (save rest for own use).

Add **noodles** to **boiling water** and cook, stirring to prevent clumping, until al dente, 4–5 minutes. Drain and set aside for step 3.



2. Sauté broccoli & onions

Heat **2 tablespoons oil** in a medium nonstick skillet over medium-high. Add **broccoli, onions, and a pinch each of salt and pepper**; cook, stirring occasionally, until tender and beginning to brown, 4–6 minutes. Reduce heat to medium-low.



3. Finish & serve

To skillet with **veggies**, stir in **tamari, hoisin, sesame oil, and 2 tablespoons water**; bring to a simmer. Add **noodles** and cook, tossing, until warmed through and well coated, about 1 minute. Season to taste with **salt and pepper**.

Serve **hoisin noodles** with **sesame seeds** sprinkled over top. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!