

# DINNERLY



## Caramel Noodle Stir Fry

with Green Beans, Bell Pepper & Fresh Basil



20-30min



2 Servings

©It's just another Meatless Monday, my I don't have to run (to the grocery store) day oHhH it's just another Meatless Mondayyyy ©But, you can most definitely eat this lo-maintenance veggie stir-fry any day between Sunday and Saturday—that's every day. We've got you covered!

### WHAT WE SEND

- 1 oz fresh ginger (use half)
- garlic (use 1 large clove)
- ½ lb green beans
- 1 bell pepper
- ¼ oz fresh basil
- 7 oz pkg udon noodles <sup>1</sup>
- 2 oz tamari soy sauce <sup>6</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil, such as vegetable
- apple cider vinegar (or white wine vinegar)
- sugar

### TOOLS

- medium pot with a lid
- colander
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 600kcal, Fat 17g, Carbs 99g, Protein 20g



#### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Peel **half of the ginger**, then finely chop (save rest for own use). Peel and finely chop **1 teaspoon garlic**. Halve **pepper**, then remove stem and seeds; cut into 1-inch pieces. Trim ends from **green beans**, then cut in half crosswise. Pick **basil leaves** from stems and discard stems. (Tear basil leaves in half if large.)



#### 2. Cook noodles

Cook **noodles** in boiling water, stirring occasionally to prevent clumping, until just tender, about 5 minutes. Reserve **¼ cup cooking water**. Drain noodles and rinse under warm water.



#### 3. Stir-fry veggies

Heat **1 tablespoon oil** in medium skillet over high. Transfer **peppers and green beans** to skillet; season with **salt and pepper**. Cook until crisp-tender, 4–5 minutes. Transfer to a plate. Return skillet to stove top.



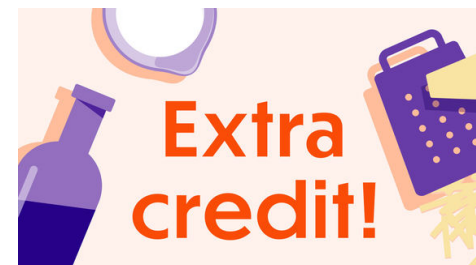
#### 4. Make sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Transfer **chopped ginger and garlic** to skillet, and cook until fragrant, about 30 seconds. Add **tamari**, **2 tablespoons vinegar**, **½ cup water**, and **¼ cup sugar**; bring to a rapid simmer. Cook over medium-high until sauce is syrupy and reduced to about half, 4–5 minutes.



#### 5. Finish & serve

Transfer **noodles, reserved cooking water**, and **veggies** back to skillet. Cook, stirring, until **noodles and veggies** are coated in **sauce**, 1–2 minutes. Add **basil leaves** and stir to combine; season with salt and pepper. Enjoy!



#### 6. Take it to the next level

Sprinkle some chopped salty, roasted cashews or peanuts over the top of this stir-fry for texture bliss. Or, throw in some drained water chestnuts the sauce in step 4. Or, top it all off with a fried egg. Or, go for all of the above!