

DINNERLY



Beef and Broccoli Noodles with Teriyaki-Peanut Sauce

 20-30min  2 Servings

Some things are impossible: finding a word that rhymes with orange, memorizing all of the numbers in Pi, choosing our favorite Chinese take-out dish. So: we've tossed the thesaurus, stopped at 3.14, and created a hybrid of our two faves—beef and broccoli + sesame peanut noodles. And—shock, awe—we've used the last noodle you'd expect to work as perfectly as it does: spaghetti! We've got you cove...

WHAT WE SEND

- chili garlic sauce ¹⁷
- broccoli crowns
- garlic
- ground beef

WHAT YOU NEED

- kosher salt & ground pepper
- sugar

TOOLS

- colander
- large pot
- medium skillet

ALLERGENS

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 898.0kcal, Fat 30.2g, Proteins 46.9g, Carbs 109.8g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and grate or finely chop **2 cloves garlic**. Cut **broccoli** into ½-inch florets. In a medium bowl, whisk **peanut butter, garlic, teriyaki sauce, chili sauce, 2 tablespoons water**, and **1 teaspoon sugar** until combined.



2. Cook spaghetti

Add **spaghetti** to boiling water and cook until al dente, about 9 minutes. Reserve ½ **cup pasta water**, then drain spaghetti.



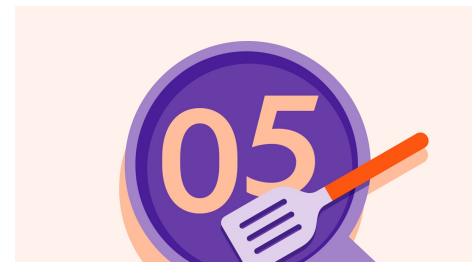
3. Cook beef & broccoli

Meanwhile, heat **1 teaspoon oil** in a medium skillet over medium-high. Add **beef** and cook, breaking up any large pieces, until browned, about 5 minutes. To the skillet, add **broccoli, ¼ teaspoon salt**, and ¼ **cup water**. Cover, reduce heat to medium, and cook until broccoli is crisp-tender, about 5 minutes.



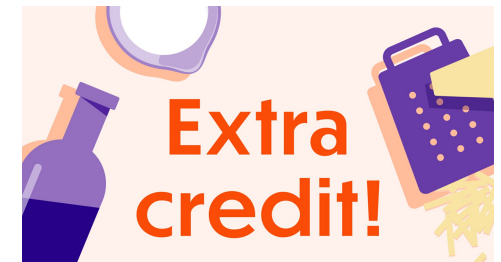
4. Combine

Return **spaghetti** to pasta pot. Add **beef and broccoli** and ¼ **cup reserved pasta water** and cook over medium heat, tossing, until liquid is absorbed, about 2 minutes.



5. Finish & serve

Remove pot from heat, add **peanut sauce**, and toss to coat, adding more **pasta water**, 1 tablespoon at a time, if needed to loosen sauce. Season to taste with **salt** and **pepper**. Enjoy!



6. Spice it up!

If the subtle heat from the chili sauce isn't enough to get your taste buds dancing, add a splash of sriracha before digging in!