

# DINNERLY



## Beef and Broccoli Noodles with Teriyaki-Peanut Sauce



20-30min



4 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

- ground beef
- broccoli crowns
- garlic
- chili garlic sauce <sup>17</sup>

#### WHAT YOU NEED

- kosher salt & ground pepper
- sugar

#### TOOLS

- colander
- large pot
- large skillet

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 897.0kcal, 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 **4 cloves garlic**. Cut **broccoli** into ½-inch florets. In a medium bowl, whisk **peanut butter** with **garlic, teriyaki sauce, chili sauce, ¼ cup water**, and **2 teaspoons sugar** until combined.



#### 2. Cook spaghetti

Add **spaghetti** to boiling water and cook until al dente, about 9 minutes. Reserve **1 cup pasta water**, then drain spaghetti.



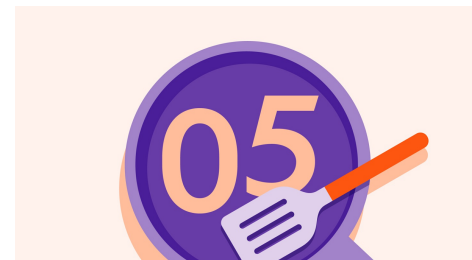
#### 3. Cook beef & broccoli

Meanwhile, heat **2 teaspoons oil** in a large skillet over medium-high. Add **beef** and cook, breaking up any large pieces, until browned, about 5 minutes. To the skillet, add **broccoli, ½ teaspoon salt**, and **½ cup water**. Cover, reduce heat to medium, and cook until broccoli is crisp-tender, 5-7 minutes.



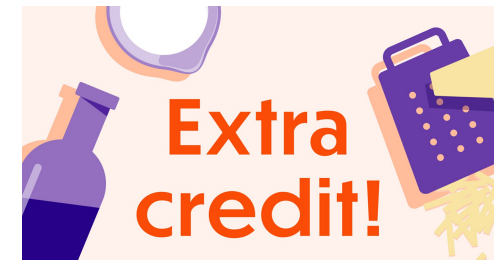
#### 4. Combine

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!