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## Stir-Fried Beef

with Hoisin Noodles and Edamame



20-30min



4 Portions

This quick and easy stir-fry is the perfect midweek meal. The veggies take on the flavour of the hoisin sauce, but still taste fresh and crunchy - fantastic with the tender beef strips and tasty noodles.

## What we send

- sriracha sauce
- hoisin sauce <sup>1,6,11</sup>
- chicken stock powder
- edamame beans <sup>6</sup>
- broccoli
- red capsicum
- ginger
- garlic cloves
- fresh egg noodles <sup>1,3</sup>
- grass-fed beef stir-fry strips

## What you'll require

- soy sauce <sup>6</sup>
- sugar
- vegetable oil
- white vinegar

## Utensils

- medium saucepan
- sieve

Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

Gluten (1), Egg (3), Soy (6), Sesame (11). May contain traces of other allergens.

## Nutrition per serving

Energy 775.0kcal, Fat 17.2g, Proteins 53.8g, Carbs 96.3g



### 1. Prepare noodles

Bring a medium saucepan of water to the boil. Add the **noodles** and cook for 1-2 mins, then drain and submerge in cold water for 30 secs to refresh. Drain again and set aside.



### 2. Prepare ingredients

Bring a kettle of water to the boil. Slice the **garlic**. Peel and grate the **ginger**. Thinly slice the **capsicum**, discarding the seeds and membrane. Trim the **broccoli** and cut into 3cm slices.



### 3. Make sauce

Crumble half the **bouillon powder** into a bowl and whisk in 20ml (1 tbs) boiling water until dissolved. Stir in the **hoisin sauce**, 2 tbs **soy sauce**, 2 tbs **white vinegar** and 1 tsp **sugar** and set aside.



### 4. Brown beef

Heat 1 tbs **oil** in a wok or large frypan over high heat. Stir-fry the **beef**, in 2 batches, for 2-3 mins until well browned. Transfer with a slotted spoon to a plate. Reduce heat to medium-high heat and add the **garlic** and **ginger**. Stir-fry for 30 secs or until fragrant.



### 5. Cook vegetables

Add 2 tsp **oil** to the pan. Stir-fry the **capsicum** and **broccoli** for 2 mins. Add the **sauce mixture** and stir-fry the **vegetables** for 2-3 mins until the sauce thickens and the vegetables are tender.



### 6. Get ready to serve

Return the **beef** to the pan with the **edamame** and stir-fry for 1 min or until well combined and heated through. Serve in bowls with **noodles**, drizzled with the **sriracha chilli sauce** for the parents.