



Spicy Beef & Leeks

with Udon Noodles



30-40min



2 Servings

We took a lot of inspiration from a typical Szechuan stir-fry for this one. Szechuan cooking has the reputation of turning the spice dial to up to 11, but luckily this recipe allows you to dial it up or down with as much or little hot chili oil as you'd like. A useful time-saving tip: this recipe can be prepped through step 3 early in the day, refrigerated, and then completed at dinnertime! Coo...

What we send

- fresh cilantro
- chicken broth concentrate
- grass-fed ground beef
- crushed red pepper
- leek
- toasted sesame oil ¹¹
- ground cumin

What you need

- all-purpose flour ¹
- coarse kosher salt

Tools

- colander
- large pot
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 970kcal, Fat 49g, Carbs 85g, Proteins 51g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim **leek**, halve lengthwise, cut into ½-inch slices. Wash in a large bowl of water, allowing grit to settle at the bottom. Using a slotted spoon, lift leeks out of the water. Repeat once more. Roughly chop **cilantro**. In a measuring cup, whisk **broth concentrate**, **3 tablespoons tamari**, and **1 cup water** to dissolve.



4. Cook beef

Heat **1 tablespoon oil** in the same skillet over medium-high. Add **beef mixture**, stirring to break up the large pieces, and cook until fat is rendered and beef is browned, 6-7 minutes. Pour mixture into a colander to drain. Discard fat.



2. Season beef

In a medium bowl, combine **beef**, **cumin**, **½ teaspoon crushed red pepper**, **remaining tamari**, and **1 teaspoon of the sesame oil**.



5. Cook leeks

Add **1 tablespoon oil** to skillet over medium-high. Add **leeks**, cook, stirring occasionally, until softened, but still green, 3-4 minutes. Return **beef** to skillet and stir in **1 tablespoon flour**. Add **broth mixture** and bring to a boil, scraping up any browned bits stuck to the skillet. Simmer over medium-low until slightly thickened, 2-3 minutes.



3. Make chili oil

In a large skillet, combine **2 tablespoons oil** with **remaining crushed red pepper and sesame oil** and cook over medium heat just until warm, but not sizzling. Carefully pour into a small heatproof bowl. Wipe out skillet.



6. Cook noodles & serve

Add **noodles** to boiling water and cook, stirring once or twice, until tender, 6-7 minutes. Drain and rinse under hot running water; shake out excess water and transfer to bowls. Stir **half of the cilantro** into **beef mixture**, and spoon over **noodles**. Top with **remaining cilantro** and serve with **chili oil** on the side, adding as much or as little as you like. Enjoy!