



Beef-Mushroom Yaki Udon

with Spinach & Scallions



30-40min



4 Servings

Yaki udon is a noodle stir-fry popular in Japan. For our version, we stir-fry beef, mushrooms, and ginger, then build a simple flavorful sauce with teriyaki, chili garlic sauce, and scallions. Spinach is folded in at the end—extra veggies!—and rice vinegar brightens the dish. Cook, relax, and enjoy!

What we send

- grass-fed ground beef
- scallions
- chili garlic sauce ¹⁷
- white button mushrooms
- udon noodles
- baby spinach
- fresh ginger

What you need

- apple cider vinegar
- kosher salt & ground pepper

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

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

Nutrition per serving

Calories 700kcal, Fat 24g, Carbs 81g, Proteins 42g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and finely chop **ginger** (about 3 tablespoons). Trim ends from **scallions**, then thinly slice. Trim stem ends from **mushrooms**, then thinly slice caps.



4. Add mushrooms & ginger

Add **mushrooms** and **chopped ginger** to **beef** in the skillet. Cook, stirring frequently, until mushrooms are softened, about 6 minutes.



2. Cook udon noodles

Add **udon noodles** to the boiling water, stirring to prevent clumping. Cook until just tender, about 5 minutes. Drain, rinse with cold water, and drain again. Reserve pot for step 5.



5. Build sauce

Add **teriyaki sauce**, **2 or 3 packets chili sauce** (depending on heat preference), and **¾ cup water** to skillet. Stir to combine, scraping any browned bits from bottom of skillet with a spoon. Cook for 1 minute, until liquid is slightly reduced. If skillet isn't large enough to add noodles, carefully transfer **beef, mushrooms**, and **sauce** to reserved pot.



3. Brown ground beef

In a large skillet, heat **2 tablespoons oil** over high until shimmering. Add **beef**, **½ teaspoon salt**, and **a few grinds pepper**. Cook until browned and cooked through, breaking up large pieces with a spoon, about 5 minutes.



6. Finish & serve

Over medium-high heat, add **noodles**, **spinach**, and **half of the scallions** to the **beef** and **mushrooms**. Stir gently to combine. Cook until spinach is wilted, about 2 minutes. Stir in **2 tablespoons vinegar**. Season to taste with **salt** and **pepper**. Serve in shallow bowls, garnished with **remaining scallions**. Enjoy!