

# DINNERLY



## Chinese Pepper Beef with Crispy Noodles



20-30 minutes



4 Servings

A retro classic, this Chinese dish coats quickly-seared beef in a rich pepper sauce. It's so tasty that it's never gone out of fashion.



#### WHAT WE SEND

- 2 capsicum
- 3 carrots
- 1 packet vermicelli noodles
- 2g ground white pepper
- 125ml (½ cup) oyster sauce<sup>1,2</sup>
- beef stir-fry

#### WHAT YOU NEED

- garlic clove
- soy sauce<sup>6</sup>
- vegetable oil

#### TOOLS

- large frypan
- paper towel

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

#### COOKING TIP

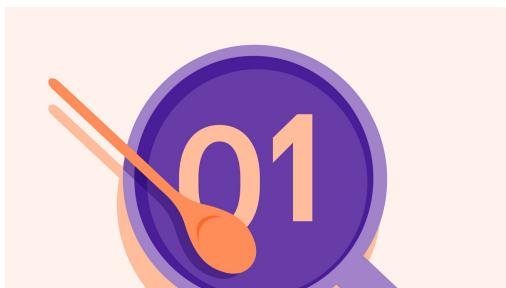
To check if the oil is hot enough to fry, test with a few strands of noodles.

#### ALLERGENS

Gluten (1), Shellfish (2), Soy (6). May contain traces of other allergens.

#### NUTRITION PER SERVING

Energy 760kcal, Fat 33.5g, Carbs 61.9g, Proteins 48.1g



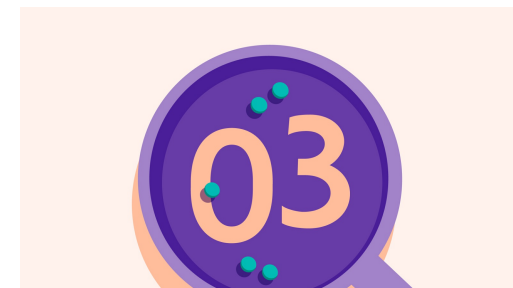
#### 1. Prep ingredients

Thinly slice **3 garlic cloves**. Peel the **carrots**, halve lengthwise and thinly slice on an angle. Thinly slice the **capsicum**, discarding the seeds and membrane. Separate the noodle bundles and cut into shorter lengths with scissors.



#### 2. Fry noodles

Heat **125ml (½ cup) vegetable oil** in a large frypan over medium-high heat (see cooking tip). Carefully drop a small handful of noodles into the hot oil; they will instantly expand and puff up. Turn noodles over to cook the other side if needed. Remove from the pan and drain on paper towel. Repeat with remaining noodles.



#### 3. Cook veggies

Remove all but **2 tbs vegetable oil** from the pan and reduce the heat to medium. Cook the **capsicum** and **carrot**, stirring, for 2 mins until slightly softened. Remove from pan.



#### 4. Stir-fry beef

Add the **garlic** and **white pepper** and cook for 30 secs or until fragrant. Increase the heat to high, add the **beef** and stir-fry for 1-2 mins until browned. Add the **carrot mixture**, **oyster sauce** and **1 tbs soy sauce** and stir-fry for 1 min or until warmed through.



#### 5. Serve up

Divide the **crispy noodles** among plates, breaking slightly if necessary. Top with the **Chinese pepper beef** and **vegetables**. Season with freshly **ground black pepper**, if desired, to serve.



#### 6. Get ready to serve

Instead of frying the noodles, simply cook in boiling water according to the packet instructions and drain.