

# DINNERLY



⚡ FAST

## Beef Pad See Ew

with Asian Greens



20-30 minutes



2 Servings

Get dinner on the table faster than you can say takeaway. Flash-fry sticky beef, crunchy Chinese broccoli, baby corn and silky egg noodles, then dig in.

## WHAT WE SEND

- beef mince
- 200g egg noodles <sup>1,3</sup>
- 425g baby corn
- 60ml (¼cup) kecap manis <sup>1,6,17</sup>
- 200g Chinese broccoli
- 1 onion

## WHAT YOU NEED

- egg <sup>3</sup>
- garlic clove
- soy sauce <sup>6</sup>
- vegetable oil
- water
- white vinegar

## TOOLS

- medium frypan
- medium saucepan

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

## COOKING TIP

The remaining kecap manis won't be used in this dish.

## ALLERGENS

Gluten (1), Egg (3), Soy (6), Sulphites (17).  
May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 820kcal, Fat 26.7g, Carbs 81.6g,  
Proteins 57.4g



### 1. Prep ingredients

Bring a medium saucepan of water to the boil for the noodles. Thinly slice **1 garlic clove**. Drain **half of the corn** (the remaining corn won't be used in this dish) and halve on an angle. Cut the **Asian greens** into 2cm lengths. Cut the **onion** into thin wedges. Lightly beat **1 egg** with **2 tsp soy sauce**.



### 2. Cook noodles

Cook the **noodles** in the pan of boiling water for 3-4 mins until tender. Drain, then rinse under cold running water to prevent the noodles sticking.



### 3. Stir-fry beef

Heat **1 tbs vegetable oil** in a medium deep frypan over medium-high heat. Cook the **egg** for 1-2 mins until set on the bottom, then roll up and transfer to a board. Add the **onion** to the pan and cook, stirring, for 3 mins or until softened. Add the **beef** and **garlic** and cook, breaking up the lumps with a wooden spoon, for 4 mins or until browned.



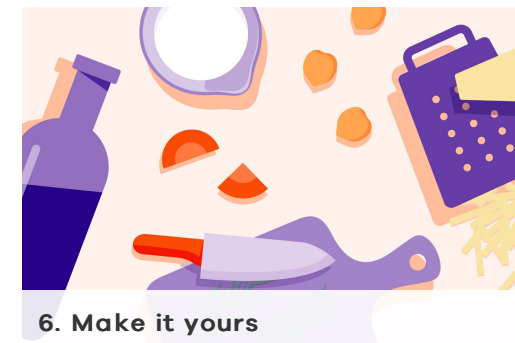
### 4. Make stir-fry sauce

Meanwhile, combine **1½ tbs kecap manis** (see cooking tip), **1 tbs soy sauce**, **1½ tbs water** and **1 tsp white vinegar** in a small bowl. Add the **Asian greens** and **corn** to the beef mixture and stir-fry for 1 min or until the broccoli leaves start to wilt. Add the **noodles** and **stir-fry sauce** and stir-fry for 2 mins or until well coated and warmed through.



### 5. Serve up

Thickly slice the **rolled omelette**. Divide the **beef pad see ew** among bowls and top with the **omelette strips** to serve.



### 6. Make it yours

Try adding some of your favourite vegetables or herbs for extra crunch and aroma. Think carrot, bean sprouts or fragrant coriander.