

DINNERLY



⚡ FAST

Beef Pad See Ew

with Asian Greens



20-30 minutes



4 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

- 425g baby corn
- 60ml (¼cup) kecap manis ^{1,6,17}
- 2 x 200g Chinese broccoli
- 1 onion
- beef mince
- 2 x 200g egg noodles ^{1,3}

WHAT YOU NEED

- egg ³
- garlic clove
- soy sauce ⁶
- vegetable oil
- water
- white vinegar

TOOLS

- large frypan
- large saucepan

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

ALLERGENS

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

NUTRITION PER SERVING

Energy 820kcal, Fat 26.7g, Carbs 81.7g,
Proteins 57.4g



1. Prep ingredients

Bring a large saucepan of water to the boil for the noodles. Thinly slice **2 garlic cloves**. Drain the **corn** and halve on an angle. Cut the **Asian greens** into 2cm lengths. Cut the **onion** into thin wedges. Lightly beat **2 eggs** with **1 tbs 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.



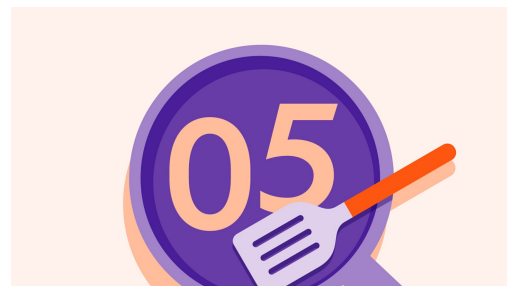
3. Stir-fry beef

Heat **2 tbs vegetable oil** in a large 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 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 the **kecap manis**, **2 tbs soy sauce**, **60ml (¼ cup) water** and **2 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.