

MARLEY SPOON



Beef Dan Dan Noodles

with Peanut Sauce



20-30min



2 Portions

Bring a little heat to your table with our take on dan dan mian. Here, the classic Chinese noodle dish gets its addictive flavours from beef spiked with white pepper, a creamy, cooling peanut butter sauce and a little sambal oelek in the chilli oil drizzle. Paired with steamed choy sum, it's just the thing to spice up your week.

What we send

- 1,6,17
- 1,3
- 11
- 5

What you'll require

- neutral-flavoured oil
- soy sauce ⁶
- water

Utensils

- large deep frypan
- medium saucepan
- small saucepan

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

The beef stir-fry is best with hot and fast cooking, so get your pan very hot before adding the beef and stick to the short cooking time indicated.

Allergens

Gluten (1), Egg (3), Peanuts (5), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 950kcal, Fat 38.6g, Carbs 91.0g, Proteins 56.4g



1. Prepare ingredients

Read through the recipe. Bring a medium saucepan of water to the boil for the noodles. Combine the **sesame oil, 2 tsp sambal oelek** (the remaining sambal oelek won't be used in this dish) and **1 tbs oil** in a bowl. Cut the **choy sum** into 3cm lengths. Crush or finely chop the **garlic**.



4. Cook noodles and choy sum

While the beef is cooking, cook the **noodles** in the pan of boiling water for 2 mins, then add the **choy sum** and cook for a further 2 mins or until the noodles and choy sum are tender.



2. Prepare peanut sauce

Combine the **peanut butter, half the garlic, 1 tbs soy sauce** and **125ml (½ cup) water** in a small saucepan. Stir over medium-low heat for 1-2 mins until smooth and heated through. Remove from the heat, cover and keep warm.



5. Drain noodles

Drain the **noodles** and **choy sum**.



3. Cook beef

Meanwhile, heat **2 tsp oil** in a large deep frypan over high heat. Separate the **beef stir-fry**, then stir-fry for 2-3 mins until browned (see cooking tip). Add the **white pepper** and **remaining garlic** and cook for 30 secs or until fragrant. Add the **kecap manis** and **125ml (½ cup) water** and cook for 3-4 mins until the sauce is reduced. Remove from the heat.



6. Get ready to serve

Divide the **peanut sauce** among bowls, drizzle over a **little of the chilli oil**, then top with the **noodles, choy sum** and **beef**. Serve with the **remaining chilli oil** on the side.