

DINNERLY



⚡ FAST

Speedy Thai Beef Stir-Fry with Vermicelli Noodles and Mint



20 minutes



4 Servings

Stir-fry beef in Thai spices while you cook noodles and green beans, then bring the lot together in a tasty soy dressing. Now that's what you call smashing out dinner!

WHAT WE SEND

- 40g peanuts ⁵
- beef mince
- 200g vermicelli noodles
- 300g green beans
- 10g Thai seasoning ¹⁷
- mint

WHAT YOU NEED

- garlic clove
- pepper
- soy sauce ⁶
- sugar
- vegetable oil
- white vinegar

TOOLS

- sieve

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

ALLERGENS

Peanuts (5), Soy (6), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 505kcal, Fat 16.2g, Carbs 44.8g, Proteins 42.3g



1. Prep veggies

Crush or finely chop **3 garlic cloves**. Finely chop the **mint** stems and coarsely chop the leaves, keeping the stems and leaves separate. Trim the **beans** and halve on an angle.



2. Stir-fry beef

Heat **1 tbs vegetable oil** in a large deep frypan over high heat. Cook the **beef mince, garlic, mint stems** and **Thai seasoning**, breaking up any lumps with a wooden spoon, for 5 mins or until browned. Remove the pan from the heat.



3. Soften noodles

Meanwhile, put the **noodles** and **beans** in a large heatproof bowl, cover with boiling water and stand for 5 mins or until the noodles are softened. Drain, then separate the beans and noodles.



4. Make dressing

Combine **60ml (¼ cup) white vinegar**, **2 tbs soy sauce**, **1 tbs sugar** and a **pinch of pepper** in a large bowl.



5. Combine and serve up

Add the **beef stir-fry, beans, mint leaves** and **peanuts** to the **dressing** and toss to combine. Taste, then season with **pepper**. Divide the **noodles** among bowls and top with the **stir-fry mixture** to serve.



6. Kitchen 101

Like a chilli kick but your spice-love isn't shared by the whole house? Make a chilli oil to drizzle over any dish at the table! Heat **1 tbs vegetable oil** in a medium saucepan over medium heat. Add **2-3 tsp chilli flakes** and cook, stirring, for 1 min. Add **250ml (1 cup) vegetable oil**, remove from the heat and cool. Store in an airtight container.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

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 **Packed in Australia from at least 25% Australian ingredients**