



DINNERLY



Stir-Fry Noodles with Green Beans & Peanuts

 20-30min  2 Servings

What do you call a fake noodle? An impasta. But, we assure you that there is nothing fake about these curly Japanese noodles because this stir-fry is 100% legit. We've got you covered!

WHAT WE SEND

- salted peanuts ⁵
- tamari in fish-shaped pods ⁶
- chukka soba noodles ¹
- green beans
- fresh ginger
- scallions
- garlic

WHAT YOU NEED

- kosher salt & ground pepper
- red wine vinegar
- sugar

TOOLS

- colander
- saucepan
- nonstick skillet

ALLERGENS

Wheat (1), Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 730kcal, Fat 42g, Carbs 72g, Proteins 20g



1. Cook noodles

Bring a large saucepan of **salted water** to a boil. Add $\frac{2}{3}$ of the **noodles** and cook until al dente, about 5 minutes, stirring occasionally to prevent sticking. Drain noodles, return to saucepan and toss with **1 teaspoon oil**. Cover to keep warm until Step 5.



2. Prep ingredients

Peel and finely chop **1 teaspoon garlic** and $\frac{1}{2}$ **teaspoon ginger**. Trim ends from **scallions**, then thinly slice on an angle, keeping greens separate. Trim ends from **green beans**, then cut in half crosswise. Coarsely chop **peanuts**. In a medium bowl, whisk **tamari**, **2 tablespoons oil**, $\frac{1}{4}$ **cup water**, **1 tablespoon sugar**, **1 teaspoon vinegar**, and **a few grinds pepper**.



3. Sauté green beans

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **garlic**, **ginger**, and **scallion whites**; cook until fragrant, 30 seconds. Add **green beans** and **1 tablespoon water**; cover and cook until almost tender, 1–2 minutes. Add **tamari mixture**; cook until beans are tender, about 1 minute. Transfer to a medium bowl and cover. Wipe out skillet.



4. Fry eggs

Heat **1 tablespoon oil** in same skillet over medium. Crack **2 eggs** into skillet and cook until edges are crispy, and whites and yolks are set, 3–4 minutes.



5. Finish & serve

Add **green beans** and **sauce** to pot with **noodles**; toss to combine. Serve **noodles** and **green beans** topped with **chopped peanuts**, **eggs**, and **scallion greens**. Enjoy!



6. Spice it up!

Give this stir-fry a little shakey shake of Sriracha or sambal oelek before serving. Or even stir a spoonful of chili-garlic paste right into the sauce in step 2.