ONE PAN

FAST

HEALTHY

Char Siu Beef Noodles
with Broccoli and Peanuts

🕑 20-30 minutes　　🍴 4 Servings

Usually used as a marinade for pork, this delicious sweet-savoury char siu sauce is delicious with beef too. Toss with rice noodles, shredded carrot and broccoli and top with peanuts for crunch.

1. Prep ingredients

Crush or finely chop **2 garlic cloves**. Trim the **broccoli**, then cut into long florets including the stem. Peel the **carrots**, then shred or coarsely grate with a julienne peeler or box grater. Coarsely chop the **peanuts**.

2. Soak noodles

Put **half the noodles** in a large heatproof bowl, cover with boiling water and stand for 10 mins or until softened. Drain.

3. Make char siu sauce

Meanwhile, put the **garlic**, **hoisin sauce**, **2 tbs water**, **2 tbs barbecue sauce** and **2 tbs soy sauce** in a bowl and whisk to combine.

4. Cook beef and veggies

Heat **2 tbs vegetable oil** in a wok over high heat. Stir-fry the **beef mince** for 3-4 mins until browned. Add the **broccoli, carrot** and **char siu sauce** and cook for 1-2 mins until the broccoli is tender. Add the **noodles**, season with **salt and pepper** and toss to combine. Remove the wok from the heat.
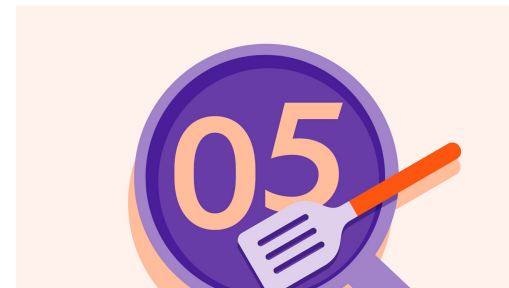
5. Serve up

Divide the **stir-fry** among bowls. Scatter over **half the peanuts** (see Make it yours) and **¼ tsp dried chilli**, if using, and enjoy!

6. Make it yours

We've used half the nuts to keep within our healthy guidelines, but feel free to use them all. Add a burst of freshness with a scattering of spring onion or coriander leaves.