



DINNERLY



FAST

Beef & Noodle Stir-Fry with Snap Peas & Red Peppers

 30-40min  4 Servings

A quick stir-fry is a sure-fire way to put smiles on faces and food in bellies all around the table. The cook is happy because everyone is eating, the eaters are happy because dinner is yum. We've got you covered!

WHAT WE SEND

- garlic
- rice noodles
- ground beef
- toasted sesame oil ¹¹
- hoisin sauce ^{1,6,11}
- sugar snap peas
- roasted red peppers

WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- white wine vinegar ¹⁷

TOOLS

- colander
- pot
- skillet

ALLERGENS

Wheat (1), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 690kcal, Fat 30g, Carbs 72g, Proteins 34g



1. Cook noodles

Bring a large pot of **salted water** to a boil. Add **2/3 of the rice noodles** (save rest for own use) to boiling water. Cook, stirring occasionally, until al dente, about 7 minutes. Drain noodles, rinse under warm water, then drain again. Use kitchen shears to cut noodles in half in colander.



2. Prep ingredients

Meanwhile, peel and finely chop **2 teaspoons garlic**. Cut **roasted red peppers** into thin strips. Trim ends from **snap peas**, then slice on an angle into 1/2-inch thick strips.



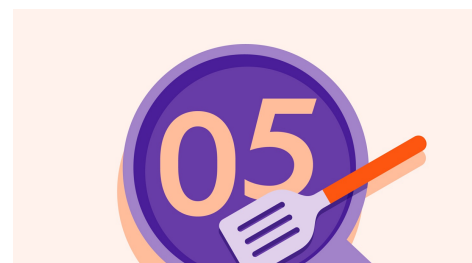
3. Brown beef

Heat **2 teaspoons neutral oil** in a large skillet over medium-high. Crumble **beef** in large pieces into skillet and season with **1 1/2 teaspoons salt**. Cook, without stirring, until deeply browned on the bottom, 3–4 minutes. Stir in **chopped garlic** and cook until beef is cooked through, about 2 minutes.



4. Make sauce

In a medium bowl, combine **hoisin**, **2 tablespoons of the sesame oil**, **1/4 cup water**, **2 teaspoons sugar**, **2 teaspoons vinegar**, **1/4 teaspoon salt**, and **several grinds of pepper**.



5. Finish & serve

Add **snap peas**, **peppers**, **noodles**, and **sauce** to skillet, stirring to coat well. Cook until sauce is thickened and noodles are warmed through, 1–2 minutes. Season to taste with **salt**, then spoon into bowls and drizzle **remaining sesame oil** on top. Enjoy!



6. Take it to the next level

You're getting two pretty deelyish veggies in this dish, but if you're looking to up the veggie ante, or just serve more people than you planned on, why not cook up a side of roasted broccoli or steamed bok choy?