



Umami Steak Noodle Stir-Fry

with Vegetable Medley and DIY Chili Crunch

Spicy

30 Minutes



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CUSTOM RECIPE

This is a Custom Recipe. If you chose to add shrimp, simply follow the instructions on the back of this card and you're set.

Happy cooking!



Beef Steak



Shrimp



Chow Mein Noodles



Green Beans



Coleslaw Cabbage Mix



Sweet Bell Pepper



Peanuts, chopped



Vegetarian Oyster Sauce



Ginger Sauce



Chili-Garlic Sauce



Soy Sauce



Sesame Oil



Sesame Seeds

HELLO STEAK

Patting your steak dry before seasoning and searing ensures perfect browning!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Baking sheet, medium bowl, measuring spoons, aluminum foil, small bowl, measuring cups, large pot, colander, scissors, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Shrimp	285 g	570 g
Chow Mein Noodles	200 g	400 g
Green Beans	170 g	340 g
Coleslaw Cabbage Mix	170 g	340 g
Sweet Bell Pepper	1	2
Peanuts, chopped	28 g	56 g
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Ginger Sauce	4 tbsp	8 tbsp
Chili-Garlic Sauce 🌶️	1 tbsp	2 tbsp
Soy Sauce	1 tbsp	2 tbsp
Sesame Oil	1 tbsp	2 tbsp
Sesame Seeds	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook shrimp to a minimum internal temperature of 74°C/165°F, as size may vary, and steak to a minimum internal temperature of 63°C/145°F (for medium-rare). Steak size will affect doneness.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



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Prep

- Add **10 cups hot water** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, trim, then halve **green beans**.
- Core, then cut **pepper** into ¼-inch slices.
- Combine **oyster sauce, half the sesame oil, half the soy sauce, half the ginger sauce** and **¼ cup (⅓ cup) water** in a small bowl.

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt and pepper**.



Cook veggies and sauce

- Meanwhile, reheat the same pan over medium-high.
- When hot, add **½ tbsp (1 tbsp) oil**, then **green beans and peppers**.
- Cook, stirring occasionally, until **veggies** are tender-crisp, 3-4 min. Season with **salt and pepper**.
- Add **coleslaw cabbage mix**. Cook, stirring occasionally, until starting to soften, 2-3 min.
- Add **prepared sauce** in small bowl (from step 1). Cook, stirring often, until **sauce** thickens slightly, 1-2 min. Remove from heat.

Cook **shrimp** alongside **coleslaw cabbage mix**. Cook, stirring occasionally, until **veggies** start to soften and **shrimp** just turn pink, 2-3 min.**



Toast sesame seeds

- Heat a large non-stick pan over medium-high heat.
- When hot, add **sesame seeds** to the dry pan. Toast, stirring often, until golden, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)
- Remove from heat, then transfer **sesame seeds** to a plate.



Cook noodles

- Add **chow mein noodles** to the **boiling water**. Cook uncovered until tender, 1-2 min.
- Drain **noodles**, then rinse under warm water.
- Return **noodles** to the same pot, off heat. Add **2 tsp (4 tsp) oil**, then gently toss to coat.
- Using a pair of scissors, make a few cuts in the pot to cut up **noodles**.
- Add **veggie-sauce mixture** and **half the sesame seeds** to the pot with **noodles**, then toss to coat.

Add **shrimp** to the pot with **noodles**, along with **veggie-sauce mixture** and **half the sesame seeds**, then toss to coat.



Sear and roast steak

- Pat **steaks** dry with paper towels. Season with **salt and pepper**.
- Reheat the same pan over medium-high.
- When hot, add **½ tbsp (1 tbsp) oil**, then **steaks**. Sear until golden-brown, 2-3 per side.
- Remove from heat, then transfer to an unlined baking sheet.
- Roast in the **middle** of the oven until cooked to desired doneness, 4-8 min.**
- When **steaks** are done, remove from heat and transfer to a plate.
- Loosely cover with foil and set aside to rest, 2-3 min.



Make chili crunch and serve

- Combine **peanuts, chili-garlic sauce, remaining sesame seeds, remaining sesame oil, remaining soy sauce** and **remaining ginger sauce** in a medium bowl.
- Thinly slice **steaks**.
- Divide **noodle stir-fry** between bowls. Top with **steaks**.
- Dollop **some DIY chili crunch** over **steaks**.
- Serve **remaining chili crunch** alongside.

Dinner Solved!