

Quick Char Siu Beef Noodle Stir-Fry

with Crushed Peanuts

Grab your Meal Kit with this symbol



Green Beans



Carrot



Baby Spinach Leaves



Garlic



Char Siu Paste



Oyster Sauce



Udon Noodles



Beef Mince



Crushed Peanuts

Keep an eye out...
 Due to recent sourcing challenges, we've replaced Asian greens with baby spinach, which may be a little different to what's pictured. Don't worry, your recipe will be just as delicious!

 Hands-on: **15-25 mins**
 Ready in: **25-35 mins**

Time to get saucy tonight. This delicious noodle bowl is chock full of colour and flavour, and our absolute favourite bit is the crunchy peanut nut topping. Big yes!

Pantry items

Olive Oil, Soy Sauce, Rice Wine Vinegar, Sesame Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
green beans	1 bag (100g)	1 bag (200g)
carrot	1	2
baby spinach leaves	1 bag (60g)	1 bag (120g)
garlic	2 cloves	4 cloves
char siu paste	1 packet	1 packet
oyster sauce	1 packet (45g)	1 packet (100g)
soy sauce*	1 tbs	2 tbs
rice wine vinegar*	½ tbs	1 tbs
sesame oil*	1 tbs	2 tbs
udon noodles	1 packet	2 packets
beef mince	1 packet	1 packet
crushed peanuts	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2809kJ (671Cal)	487kJ (116Cal)
Protein (g)	43.5g	7.5g
Fat, total (g)	20.4g	3.5g
- saturated (g)	4.6g	0.8g
Carbohydrate (g)	71.5g	12.4g
- sugars (g)	30.2g	5.2g
Sodium (mg)	2576mg	446mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Bring a medium saucepan of water to the boil.
- Trim and halve **green beans**. Thinly slice **carrot** into half-moons. Roughly chop **baby spinach leaves**. Finely chop **garlic**.
- In a small bowl, combine **char siu paste, oyster sauce, soy sauce, rice wine vinegar, sesame oil** and a dash of **water**. Set aside.



Cook the beef & bring it all together

- Return frying pan to a high heat with a drizzle of **olive oil**. When oil is hot, cook **beef mince**, breaking it up with a spoon, until just browned, **2-3 minutes**.
- Add **garlic** and cook until fragrant, **1-2 minutes**. Add **veggies, udon noodles** and **char siu mixture** to the **beef** and cook, simmering, **1-2 minutes**. Season.



Cook the veggies & noodles

- In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat.
- Stir-fry **green beans** and **carrot** until softened, **4-5 minutes**.
- Add **baby spinach** and cook until wilted, **1-2 minutes**. Transfer to a plate.
- Meanwhile, cook **udon noodles** in boiling water, stirring occasionally with a fork to separate, until softened, **2 minutes**. Drain and refresh under cold water.

TIP: Add a dash of water to the veggies to help speed up the cooking process.



Serve up

- Divide char siu beef noodle stir-fry between plates.
- Top with **crushed peanuts** to serve.

Enjoy!