

# 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](https://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!