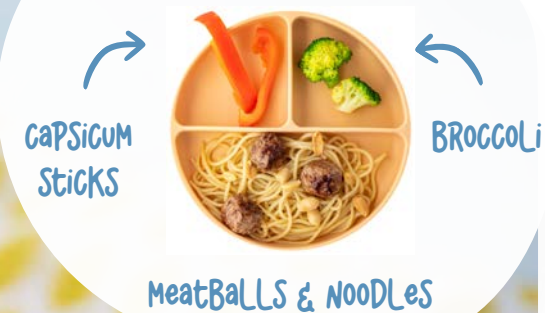


for the
little ones

hoiSin Beef Noodles

Beef mince and noodles tossed in a hoisin stir-fry sauce and served with a side of broccoli and capsicum.



25 Minutes



2 Servings



Beef

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FROM YOUR BOX

BROCCOLI	1
SPRING ONIONS	1 bunch
RED CAPSICUM	1
GARLIC CLOVE	1
HOISIN SAUCE	50ml
RAMEN NOODLES	1 packet
BEEF MINCE	300g
PEANUTS	60g

FROM YOUR PANTRY

oil for cooking, cornflour, soy sauce

COOKING TOOLS

saucepan, large frypan

Make meatballs and serve on top over noodles stir-fry.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option - noodles are replaced with rice noodles.



1. PREPARE the vegetables

Bring a large saucepan of water to a boil.

Cut broccoli into florets, slice spring onions and capsicum. Keep separate.



2. Make the Sauce

Whisk to combine crushed garlic with hoisin sauce, **1/3 cup water, 1 tbsp cornflour and 2 tsp soy sauce.**



3. BLANCH the BROCCOLI

Add the broccoli into the boiling water and blanch for 3-4 minutes. Remove to a serving bowl using a slotted spoon, reserve boiling water.

tip You can add the broccoli into the stir-fry instead if you like.



4. COOK the NOODLES

Add the noodles to the boiling water and cook according to the packet instructions. Drain and rinse in water.



5. COOK Beef & ADD Sauce

Heat a large frypan with **oil** over medium-high heat. Add beef mince and cook for 5-6 minutes. Stir in spring onions and sauce, cook for further 2 minutes or until thickened. Toss in noodles.



6. FINISH AND SERVE

Serve hoisin beef noodles at the table with a side of broccoli and capsicum. Scatter with peanuts to taste.