

FOR the  
Little ONESNOODLES WITH  
Beef & PEANUTS

# Beef & Peanut Stir-fry

A quick, tasty beef and peanut stir-fry with crunchy veggies and a zesty kick – perfect for busy weeknights!



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## FROM YOUR BOX

EGG NOODLES	300g
CARROTS	2
SNOW PEAS	150g
PEANUTS	40g
PEANUT BUTTER	3 tubs
HONEY SHOT	2
LIME	1
BEEF MINCE	600g

## FROM YOUR PANTRY

sesame oil (or other), soy sauce, vinegar (white or rice wine)

## COOKING TOOLS

saucepan, large frypan

Make meatballs and serve with noodles, sauce and stir-fried veg!

### 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. COOK the NOODLES

Bring a large saucepan of water to a boil. Add **egg noodles** and cook according to the packet instructions. Drain and rinse in cold water, set aside.



### 4. COOK the Beef & ADD VEGGIES

Heat a large frypan with **oil** over medium-high heat. Add **beef mince** and cook for 5-6 minutes.

Stir in carrot and snow peas, cook for another 1-2 minutes.

**tip** Serve the veggies fresh if you prefer!



### 2. PREPARE the INGREDIENTS

Julienne or grate **carrots**, trim and halve **snow peas** and chop **peanuts**.

**tip** Boost the veggie content by adding onion, broccoli or capsicum (you may need to adjust the amount of sauce).



### 5. TOSS IN SAUCE & NOODLES

Pour in the peanut sauce and add the noodles. Toss everything to combine and season to taste.

**tip** Rinse the noodles once more before adding to pan, to help separate.



### 3. Make the Sauce

In a bowl, whisk together **peanut butter**, **honey**, **3 tbsp soy sauce**, **2 tbsp vinegar**, **2 tbsp water**, **1 tbsp oil** and juice from 1/2 **lime**.

**tip** For added flavour use lime zest as well as juice! You can also add garlic, ginger or chilli!



### 6. FINISH AND SERVE

Serve beef and peanut noodles with remaining lime cut into wedges and peanuts.