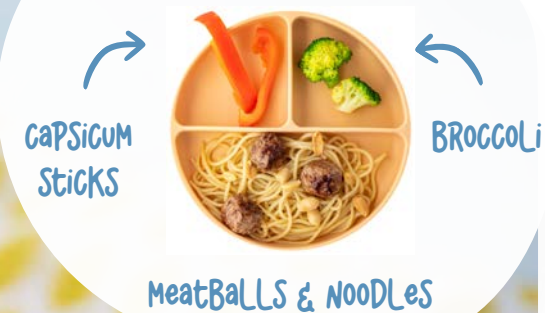


for the
little ones

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



4 Servings



Beef

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FROM YOUR BOX

BROCCOLI	1
SPRING ONIONS	1 bunch
RED CAPSICUM	1
GARLIC CLOVE	2
HOISIN SAUCE	2 x 50ml
RAMEN NOODLES	1 packet
BEEF MINCE	600g
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 the boil.

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



2. Make the Sauce

Whisk to combine crushed **garlic** with **hoisin sauce**, **1/2 cup water**, **1/2 tbsp cornflour** and **1 tbsp 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 cold 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**. Chop and scatter with **peanuts** to taste.