

FOR the  
Little ONES

SNOW PeAS

CuCuMBeR

Beef STRIPS &  
NOODLES

# honey soy Beef NOODLES

A new family favourite guaranteed! Sweet, salty and delicious beef strips served with crunchy snow peas and cucumber.

 25 Minutes 4 Servings Beef

How did the cooking go? Go to the My Recipes tab in your Profile and leave a review or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

## FROM YOUR BOX

SNOW PEAS	150g
BEEF STIR-FRY STRIPS	600g
SPRING ONIONS	1 bunch
GARLIC CLOVES	2
HONEY	1/4 cup
EGG NOODLES	2 x 200g
LEBANESE CUCUMBER	1

## FROM YOUR PANTRY

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

## COOKING TOOLS

saucepan, large frypan or wok

This is delicious served over rice instead of noodles if you prefer!

### 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 Beef & SNOW PEAS

Heat a large saucepan with water to a boil (for the noodles).

Trim snow peas. Toss beef strips with **1 tbsp soy sauce** and set aside.



### 4. COOK the NOODLES

Meanwhile, add noodles to the boiling water and cook according to the packet instructions or until cooked al dente. Drain and rinse.



### 2. COOK the Beef

Heat a large pan over high heat. Add **1/4 cup sesame oil**. Toss beef strips in **1/2 cup flour** and shake off excess. Cook beef, in batches, until golden brown and crispy. Remove using tongs and allow to drain on paper towel. Keep pan over medium heat.



### 5. TOSS it ALL together

Add beef strips to the sauce along with cooked noodles, snow peas and **1 tsp vinegar**. Toss to coat well.

*tip* Leave the snow peas fresh and serve on the side with noodles if that works better for your family.

### 3. Make the Sauce

Slice spring onions and crush garlic, add to pan and cook for 3 minutes (add more oil if needed). Stir in **2 tbsp soy sauce**, honey, **2 tsp vinegar** and **1 cup water**. Simmer for 3-4 minutes (see step 5).

*tip* Reserve some green spring onion tops for garnish!



### 6. FINISH AND SERVE

Slice cucumber.

Serve honey soy beef noodles at the table topped with cucumber and any reserved spring onion tops.