



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Peanuts

Although peanuts have “nuts” in their name, they are legumes. Like peas and beans, they are edible seeds enclosed in a pod.



## C2 Hoisin Beef Meatballs with Noodle Stir-fry

Saucy ginger stir-fry noodles with glazed beef meatballs and crunchy rainbow vegetables finished with chopped roasted peanuts.



25 minutes



2 servings



Beef

28 October 2022

## Take a shortcut!

*You don't have to make the meatballs if you're short on time. This dish is just as yummy if you stir-fry the beef mince with the onion. Toss it all together with the vegetables, noodles and sauce as per instructions!*

## FROM YOUR BOX

|                 |                |
|-----------------|----------------|
| WHEAT NOODLES   | 1 packet       |
| GINGER          | 1 piece        |
| BEEF MINCE      | 300g           |
| BROWN ONION     | 1              |
| RED CAPSICUM    | 1              |
| SUGAR SNAP PEAS | 1 bag (150g)   |
| CARROT          | 1              |
| ROASTED PEANUTS | 1 packet (40g) |

## FROM YOUR PANTRY

oil for cooking, salt, pepper, sweet chilli sauce, hoisin sauce, cornflour

## KEY UTENSILS

large frypan, saucepan

## NOTES

If you don't have hoisin sauce you can use oyster sauce or kecap manis.

We used sesame oil for extra flavour.

**No gluten option – wheat noodles are replaced with rice vermicelli.**



### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles to boiling water and cook according to packet instructions or until al dente. Drain and rinse under cold water.



### 2. PREPARE THE SAUCE

Peel and grate ginger. Whisk together with **1/2 tbsp cornflour**, **2 tbsp hoisin sauce** (see notes), **1/2 tbsp sweet chilli sauce** and **1/2 cup water**. Set aside.



### 3. COOK THE MEATBALLS

Heat a frypan over medium-high heat with **oil** (see notes). Combine beef with **1/2 tbsp sweet chilli sauce**, **salt** and **pepper**. Roll into 1 tbsp size meatballs, adding to pan as you go. Slice and add onion. Cook for 10 minutes, turning meatballs as you go.



### 4. COOK THE VEGETABLES

Slice capsicum. Trim and halve sugar snap peas. Julienne or ribbon carrot using a vegetable peeler. Add to pan and cook for 2 minutes until softened.



### 5. TOSS THE STIR-FRY

Pour in prepared sauce and simmer for 2 minutes until thickened. Toss in noodles until well coated.



### 6. FINISH AND SERVE

Divide meatballs and noodles among shallow bowls. Chop peanuts and scatter over noodles to garnish.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

