Product Spotlight: Ginger

You can use a teaspoon to peel your ginger easily; this will help to get in between and over any bumps!

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Soy-Ginger Beef Steaks

with Glass Noodles

A flavourful and light bean thread noodle salad with sliced chives, capsicum and crisp lettuce, all dressed with a soy and ginger dressing and served alongside seared beef steaks.

Use the leftovers!

Any leftovers from this dish can be used as fillings for rice paper rolls! Add some extra fillings like avocado and capsicum if needed.

⏱ 20 minutes   🍴 2 servings   🥩 Beef

16 December 2022

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	40g	17g	57g

FROM YOUR BOX

BEAN THREAD NOODLES	1 packet
GINGER	1 piece
RED CAPSICUM	1
CARROT	1
CHIVES	1 bunch
BABY COS LETTUCE	1
BEEF STEAKS	300g
SESAME SEEDS	1 packet

FROM YOUR PANTRY

sesame oil, soy sauce, apple cider vinegar

KEY UTENSILS

large frypan or BBQ, saucepan

NOTES

You can stir-fry the noodles and vegetables in the pan if preferred.

This dish can also be enjoyed as lettuce cups!

1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles to boiling water and simmer for 2 minutes, or until cooked al dente. Drain and rinse in cold water.

2. PREPARE THE SAUCE

Peel and grate ginger. Combine in a bowl with **1/2 tbsp vinegar, 2 tbsp soy sauce** and **1 tbsp sesame oil**.

3. PREPARE THE SALAD

Slice capsicum, julienne or grate carrot. Slice chives. Trim and separate lettuce leaves. Keep separate.

4. COOK THE STEAKS

Coat steaks with **1/2 tbsp soy sauce** and **1/2 tbsp sesame oil.** Heat a frypan (or BBQ) over medium-high heat. Cook steaks for 2-4 minutes each side or until cooked to your liking. Set aside to rest before slicing.

5. TOSS THE NOODLES

Toss noodles with capsicum, carrot, chives and dressing (see notes).

6. FINISH AND SERVE

Arrange lettuce leaves in shallow bowls. Top with noodles, sliced steak and garnish with sesame seeds (see notes).

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**