



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.



C4 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



4 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	600g
BROWN ONION	1
RED CAPSICUM	1
SUGAR SNAP PEAS	1 bag (250g)
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 tbsp cornflour**, **1/4 cup hoisin sauce** (see notes), **1 tbsp sweet chilli sauce** and **1 cup water**. Set aside.



3. COOK THE MEATBALLS

Heat a frypan over medium-high heat with **oil** (see notes). Combine beef with **1 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**

