



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.



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.



30 minutes



4/6 servings



Beef

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!

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	40g/46g	32g/36g	44g/50g

FROM YOUR BOX

	4 PERSON	6 PERSON
WHEAT NOODLES	1 packet	2 packets
GINGER	1 piece	2 pieces
HOISIN SAUCE	100ml	100ml + 50ml
CARROT	1	2
RED CAPSICUM	1	2
SNOW PEAS	150g	2 x 150g
BEEF MINCE	600g	600g + 300g
BROWN ONION	1	1
ROASTED PEANUTS	40g	2 x 40g

FROM YOUR PANTRY

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

KEY UTENSILS

large frypan, saucepan

NOTES

We used sesame oil for extra flavour.

No gluten option – wheat noodles are replaced with rice noodles. Cook according to packet instructions or until al dente.



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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 INGREDIENTS

Peel and grate **ginger**. Whisk with **hoisin sauce**, **1 tbsp cornflour**, **1 tbsp sweet chilli sauce** and **1 cup water**. Set aside.

Julienne or ribbon **carrot**. Slice **capsicum** and **snow peas**.

6P – whisk **ginger** with **hoisin sauce**, **1 1/2 tbsp cornflour**, **2 tbsp sweet chilli sauce** and **1 1/2 cup water**.



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 tablespoon–sized meatballs, adding to pan as you go. Slice and add **onion**. Cook for 10 minutes, turning **meatballs** as you go.

6P – combine **beef** with **1 1/2 tbsp sweet chilli sauce**, **salt** and **pepper**.



4. COOK THE VEGETABLES

Add **veggies** 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.

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