



### 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.



25 minutes



4 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 |
|------------|---------|-----------|---------------|
|            | 46g     | 36g       | 35g           |

## FROM YOUR BOX

|                 |          |
|-----------------|----------|
| WHEAT NOODLES   | 1 packet |
| GINGER          | 1 piece  |
| HOISIN SAUCE    | 2 x 50ml |
| CARROT          | 1        |
| RED CAPSICUM    | 1        |
| SNOW PEAS       | 150g     |
| BEEF MINCE      | 600g     |
| BROWN ONION     | 1        |
| ROASTED PEANUTS | 1 packet |

## 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.



Scan the QR code to  
submit a Google review!



### 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**.



### 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.



### 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.

**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**

