



### 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



2 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 |
|------------|---------|-----------|---------------|
|            | 49g     | 18g       | 107g          |

## FROM YOUR BOX

|                     |                |
|---------------------|----------------|
| WHEAT NOODLES       | 1 packet       |
| GINGER              | 1 piece        |
| HOISIN SAUCE        | 50ml           |
| BEEF MINCE          | 300g           |
| BROWN ONION         | 1              |
| VEGGIE STIR-FRY MIX | 1 bag          |
| ROASTED PEANUTS     | 1 packet (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 vermicelli noodles.** Cook according to packet instructions.



### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add 2/3 packet 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 hoisin sauce, **1/2 tbsp cornflour**, **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 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 veggie stir-fry mix 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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