



Product Spotlight: Ginger

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



Brown Butter Miso Beef Noodles

Rich brown butter and umami-packed miso sauce tossed over egg noodles, topped with ginger beef, sweet corn and Asian greens. Finished with fresh spring onions for a comforting bowl packed with savoury flavour.



30 minutes



4/6 servings



Beef

Make a noodle soup!

Feel like a warmer dish? Add the miso sauce, garlic and ginger to a broth to simmer. Serve in a bowl with cooked noodles, beef, corn and Asian greens.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	46g	25g/31g	47g

FROM YOUR BOX

	4 PERSON	6 PERSON
EGG NOODLES	300g	300g + 150g
GARLIC CLOVES	2	3
GINGER	1 piece	1 piece
SPRING ONIONS	1 bunch	2 bunches
CORN COBS	2	3
ASIAN GREENS	1 bunch	1 bunch
BEEF MINCE	600g	600g + 300g
BUTTER	50g	2 x 50g
MISO SAUCE	2 sachets	3 sachets

FROM YOUR PANTRY

sesame oil, salt, pepper, dried chilli flakes (optional)

KEY UTENSILS

large frypan, saucepan

NOTES

Brown butter is ready when it smells nutty and turns golden brown. Watch carefully as it can burn quickly.

No gluten option – egg noodles are replaced with **bean thread vermicelli**. Cook in simmering water according to packet instructions until al dente. Use boiled water from the kettle for the sauce in step 5.



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1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **egg noodles** and cook according to packet instructions until tender. Reserve **1/2 cup cooking water**, then drain and set aside.

6P – reserve 3/4 cup cooking water.



2. PREPARE THE COMPONENTS

Crush **garlic**. Peel and grate **ginger**. Slice **spring onions** (reserve some tops for garnish). Remove kernels from **corn cobs**. Halve and rinse **Asian greens**.



3. COOK THE GREENS

Heat a frypan over high heat with a drizzle of **sesame oil**. Add **Asian greens** and cook for 1–2 minutes each side until charred. Season **salt and pepper**. Remove from pan and set aside.



4. COOK THE BEEF

Reduce pan heat to medium-high. Add **1 tbsp sesame oil**, **spring onions**, **ginger** and **garlic** for 1 minute. Increase heat to high. Add **beef** and **corn**, cook for 8–10 minutes until **beef** is browned. Season with **salt and pepper** and remove from pan.

6P – use 1 1/2 tbsp sesame oil.



5. MAKE THE SAUCE

Reduce heat to medium. Add **butter** to pan and cook for 2–3 minutes until golden brown (see notes). Stir in **miso sauce** and **reserved cooking water** until smooth and glossy.

Toss in **cooked noodles**, **beef** and **corn**. Season to taste with **pepper**.



6. FINISH AND SERVE

Divide **noodles** among bowls. Serve with **Asian greens** and garnish with **dried chilli flakes** if using.

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