

X2



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



## Sesame Beef Noodles

A simple and flavour-packed stir-fry with beef mince, cabbage and carrot tossed through rice noodles and topped with sesame seeds.



25 minutes



2 servings



Beef

## FROM YOUR BOX

RICE NOODLES	1 packet
BEEF MINCE	300g
GREEN CABBAGE	1/4
CARROT	1
GARLIC CLOVE	1
MIXED SESAME SEEDS	1 packet

## FROM YOUR PANTRY

sesame oil, salt and pepper, ground coriander, soy sauce (or tamari)

## NOTES

You can substitute ground coriander with ground cumin, Chinese five spice or cumin seeds. For a different flavour you can use oyster sauce, hoisin sauce or fish sauce instead of soy sauce.

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## 1. COOK THE NOODLES

Bring a saucepan of water to boil. Add **noodles** and cook according to packet instructions. Drain and rinse under cold water to stop the cooking process.

**TIP** *Toss cooked noodles with a little sesame oil to prevent sticking.*

## 2. COOK THE BEEF

Heat a large pan or wok over high heat with **1 tbsp sesame oil**. Add **beef mince, 1/2 tbsp ground coriander, salt and pepper**. Cook for 6–8 minutes until browned and slightly crispy.

**TIP** *You can add a pinch of Chinese five spice, cumin seeds or chilli flakes for more flavour. Add some diced onion or spring onion if desired.*

## 3. COOK THE STIR FRY

Thinly slice **cabbage**, julienne **carrot**, and crush **garlic**. Add to pan as you go and stir-fry for 3–4 minutes until slightly softened. Add cooked **noodles, 1 tbsp soy sauce**, and **1/2 tbsp sesame oil**. Toss well to coat. Season with **pepper**.

**TIP** *Add 1 tbsp rice wine or apple cider vinegar or a drizzle of honey or sugar to balance the flavours. You can add sliced capsicum, snow peas or asian greens for more bulk.*

## 4. FINISH AND SERVE

Garnish **noodles** with the **mixed sesame seeds**. Serve at the table.

**TIP** *Garnish with sliced spring onions or chives, chopped coriander or roasted peanuts if you have some.*

**This recipe has simplified instructions to help lower your meal cost.**