



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Spring Onions


Re-grow spring onions by slicing them, leaving about 1cm of the white end, with roots attached. Stand the bulbs root-end down in a small jar with water, change water at least once a week & watch them grow!



3 Beef Ramen

Ginger & garlic dashi broth from local business The Ugly Mug served with noodles, soy beef and fresh crunchy veggies on top. A quick and easy winter warmer.

 20 minutes

 4 servings




 Beef

25 June 2021

Spice it up!

Add a stock cube to the broth, or fragrant spices like cinnamon, star anise or curry powder will also give an extra boost of flavour! We love serving ramen with some sliced chilli or chilli sauce on top!

FROM YOUR BOX

SPRING ONIONS	3/4 bunch *
GARLIC CLOVES	2
GINGER	1 piece
DASHI BROTH	1 jar (250ml)
BABY WOMBOK	1/2 *
BEEF MINCE 	600g
NOODLES	1 packet
CORN COB	1
RED CAPSICUM	1
 SHIITAKE MUSHROOMS	2 punnets
 NORI SHEETS	1 packet

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking (see notes), pepper, soy sauce

KEY UTENSILS


saucepan x 2, frypan

NOTES

We used sesame oil for added flavour but any neutral oil works fine!

No beef option – beef mince is replaced with **chicken mince**. Cook as per recipe instructions, adding an extra clove garlic for added flavour.

No gluten option – wheat noodles are replaced with **rice noodles**.

 **VEG OPTION** – Ingredients are replaced with **vegetarian alternatives** – follow the **cooking instructions as directed**.



1. SAUTÉ THE AROMATICS

Bring a saucepan of water to the boil (for the noodles).

Heat a second saucepan with **1 tbsp oil** over medium heat. Slice spring onions (reserving green tops), crush 2 garlic cloves and grate (or quarter) quarter ginger. Add to pan as you go.




2. SIMMER THE BROTH

Pour in broth, **2 tbsp soy sauce** and **4 cups water**. Slice and add baby wombok. Cover and simmer for 8-10 minutes.



3. COOK THE BEEF

Heat a frypan with **oil** over medium-high heat. Add beef mince and **1 tbsp soy sauce**. Cook for 6-8 minutes or until browned and 'dry'.

 **VEG OPTION** – Heat a frypan with **oil** over high heat. Slice and add mushrooms and **1 tbsp soy sauce**. Sauté for 6-8 mins.




4. COOK THE NOODLES

Add noodles to the boiling water and cook for 3-4 minutes or until cooked al dente. Drain and rinse.



5. PREPARE THE TOPPINGS


Slice green spring onion tops, remove corn kernels from cob and slice capsicum. Arrange on a serving plate.

 **VEG OPTION** – Prepare as above, adding **thinly sliced nori sheets** (use to taste) to the plate.



6. FINISH AND SERVE

Divide noodles between bowls, pour over broth and top with beef mince and veggies. Season with **pepper**.

 **VEG OPTION** – Divide noodles between bowls, pour over broth and top with mushrooms, veggies and nori. Season with **pepper**.

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

