



Sichuan Beef Stir-Fry with Noodles & Asian Veggies

FRESH & FAST

Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: 3400kJ (813Cal) | Protein 42.6g | Fat, total 18.4g - saturated 4.9g | Carbohydrate 112g - sugars 16.1g | Sodium 3420mg

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Get ready

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You'll need

(along with the basics)

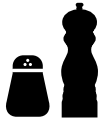


Large Frying Pan

From the pantry



Olive Oil



Salt & Pepper

From the cool pouch

	2P	4P
Asian Stir-Fry Mix	1 pkt (300g)	1 pkt (600g)
Beef Strips	1 pkt	1 pkt
Sichuan Garlic Paste	1 pkt (80g)	2 pkts (160g)

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Sizzle



Asian Stir Fry Mix



Beef Strips



Southeast Asian Spice Blend

2. Zap



Udon Noodles



Coriander

3. Toss



Sichuan Garlic Paste



Crispy Shallots

- Heat **olive oil** in a frying pan over medium-high heat
- Add **stir-fry mix** and cook until softened, **3 mins**
- Transfer to a bowl and set aside
- Return pan to high heat. Add **beef** and **spice blend** and cook until browned, **1-2 mins**

- Meanwhile, pierce **noodle** packet and zap in microwave until steaming, **2 mins**
- Chop **coriander**

- Add **Sichuan paste, noodles** and **veggie mix** to the **beef**
- Toss to combine
- Divide **stir-fry** between plates and top with **coriander** and **crispy shallots**

