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hello@hellofresh.com.au | (02) 8188 8722

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Hoisin Beef Noodles with Baby Corn

You'll be transported to a street vendor in Beijing with your first mouthful of this stir fry. The combination of hoisin sauce and garlic is a classic and fool-proof combination that flavours the beef and baby corn brilliantly. We know you'll be begging for seconds, so savour every mouthful as you slurp up these delectable noodles.



Prep: 15 mins
Cook: 20 mins
Total: 35 mins



level 1



helping hands



one pan wonder

Pantry Items



Vegetable Oil



Soy Sauce



Hokkien Noodles



Beef Strips



Red Onion



Garlic



Sugar Snap Peas



Baby Corn



Red Capsicum



Carrot



Hoisin Sauce

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QTY	Ingredients	
1 ½ packets	hokkien noodles	
1 tbs	vegetable oil *	
500 g	beef strips	
½	red onion, finely sliced	🌱
2 cloves	garlic, peeled & crushed	🌱
200 g	sugar snap peas, trimmed & destringed	
1 packet	baby corn, chopped into 2 cm pieces	🌿
1	red capsicum, sliced into strips	
1	carrot, peeled & sliced into rounds	
3 tbs	hoisin sauce (recommended amount)	
1 tbs	salt-reduced soy sauce *	

🌱 Ingredients features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	2520	Kj
Protein	43.5	g
Fat, total	12.8	g
-saturated	3.3	g
Carbohydrate	72.1	g
-sugars	16.5	g
Sodium	787	mg



You will need: chef's knife, chopping board, large wok or frying pan, large bowl, full kettle of boiling water, sieve, vegetable peeler, tongs and garlic crusher.

1 Place the **hokkien noodles** in the large bowl. Cover the noodles with boiling water for **5-6 minutes** or until they have broken apart. Drain and set aside.

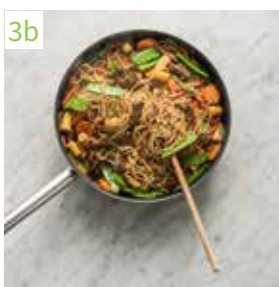


2 Meanwhile, heat half of the **vegetable oil** in a large wok or frying pan over a high heat. Add the **beef strips** and stir fry for **2-3 minutes** or until just browned. Remove from the wok (these will continue cooking later).

3 Heat the remaining vegetable oil in the same wok over a high heat. Add the **red onion, garlic, sugar snap peas, baby corn, red capsicum** and **carrot** and cook, stirring, for **2 minutes** or until just tender. Return the beef and noodles to the pan with the **hoisin sauce** and **salt-reduced soy sauce** and stir fry for **1-2 minutes** or until well combined.



4 To serve, divide the stir fry between bowls and tuck in!



Did you know? In Thailand baby corn is known as 'candle corn'.