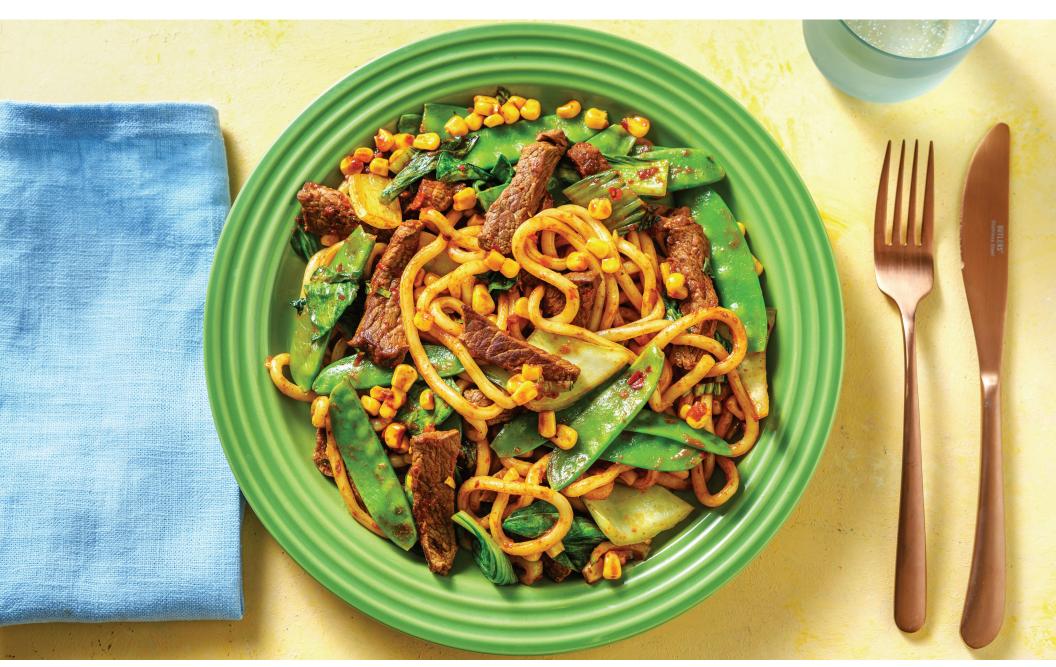


Thai Beef Stir-Fry with Noodles & Veggies

FRESH & FAST E

Box to plate: 15 mins





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



1. Sizzle







Beef Strips



Southeast Asian Spice Blend

2. Simmer



Flat Noodles

3. Toss





Thai Stir-Fry Sauce

Coriander



Crispy Shallots

From the pantry



From the cool pouch

	2P	4P
Asian Stir-Fry Mix	1 pkt	2 ptks
Beef Strips	1 pkt	1 pkt
Thai Stir-Fry Sauce	1 medium pkt	1 larg

- Boil the kettle. Heat a drizzle of olive oil in a frying pan over medium-high heat
- Cook stir-fry mix until softened,
 3 mins. Transfer to a bowl and set aside
- Return pan to high heat. Cook beef and spice blend until browned,
 1-2 mins

- When kettle boils, pour **water** into a saucepan over high heat
- Return to the boil, add flat noodles and cook until just tender, 2-3 mins
- Drain and refresh under cold water
- Add Thai stir-fry sauce, noodles, veggie mix and a splash of water to the beef. Toss to combine
- Divide **stir-fry** between plates
- Serve topped with torn **coriander** and **crispy shallots**

Allergens

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





