



Quick Curried Coconut Beef Noodles

with Asian Greens & Crispy Shallots

Grab your Meal Kit
with this symbol



Red Onion



Asian Greens



Carrot



Udon Noodles



Beef Strips



Sri Lankan
Spice Blend



Ginger Lemongrass
Paste



Coconut Milk



Beef Stock
Pot



Crispy Shallots



Hands-on: **10-20 mins**
Ready in: **25-35 mins**

The star of this sumptuous noodle number is our ginger lemongrass paste, which has a zingy flavour everyone will love. A perfect balance of easy and tasty, we reckon you'll be losing the takeaway's number once you've tried it.

Pantry items

Olive Oil, Soy Sauce

Before you start

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 will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
red onion	1	2
Asian greens	1 bag	2 bags
carrot	1	2
soy sauce*	drizzle	drizzle
udon noodles	1 packet	2 packets
beef strips	1 small packet	1 medium packet
Sri Lankan spice blend	1 sachet	2 sachets
ginger		
lemongrass paste	1 packet	2 packets
coconut milk	1 medium tin	1 large tin
beef stock pot	1 packet (20g)	1 packet (40g)
crispy shallots	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2988kJ (714Cal)	452kJ (108Cal)
Protein (g)	50.2g	7.6g
Fat, total (g)	29.7g	4.5g
- saturated (g)	12.6g	1.9g
Carbohydrate (g)	55.8g	8.4g
- sugars (g)	16.3g	2.5g
Sodium (mg)	1504mg	228mg

The quantities provided above are averages only.

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.

1



Cook the veggies

- Boil a kettle of water. Roughly chop **red onion** and **Asian greens**. Thinly slice **carrot** into rounds.
- In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat.
- Cook **carrot** and **onion**, tossing, until tender, **4-6 minutes**. Add **Asian greens** and a drizzle of **soy sauce** and cook, tossing, until wilted, **1 minute**. Transfer to a bowl.

3



Cook the beef

- Return the frying pan to a high heat with a drizzle of **olive oil**.
- Cook **beef strips** until golden, **1-2 minutes** (cook in batches if your pan is getting crowded). Reduce the heat to medium.
- Add **Sri Lankan spice blend** and **ginger lemongrass paste** to the **beef** and cook, tossing, until fragrant, **1 minute**.
- Add **coconut milk** and **beef stock pot**, then stir to combine and simmer until slightly reduced, **1 minute**.

2



Cook the noodles

- Meanwhile, add **udon noodles** to a medium bowl.
- Add enough boiling water to cover the noodles, then set aside until tender, **2-3 minutes**.
- Stir with a fork to separate the noodles. Drain.

4



Serve up

- Add veggies and drained noodles to the frying pan, then toss to combine and season to taste.
- Divide the curried coconut beef noodles with Asian greens between bowls.
- Top with the **crispy shallots**.

Enjoy!