



Cold Peanut Noodle Salad with Salmon

& Pickled Vegetables

| This version of the recipe is customized with salmon.



20-30min



2 Servings

What we send

- 1 bell pepper
- 2 scallions
- 1 cucumber
- 1 oz fresh ginger
- 2 (½ oz) tamari soy sauce ⁶
- 1.15 oz peanut butter ⁵
- 1 oz tahini ¹¹
- 1 oz salted peanuts ⁵
- 10 oz pkg salmon filets ⁴
- 5 oz noodles ¹

What you need

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- neutral oil

Tools

- large pot
- medium nonstick skillet

Allergens

Wheat (1), Fish (4), Peanuts (5), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1000kcal, Fat 48g, Carbs 91g, Protein 45g

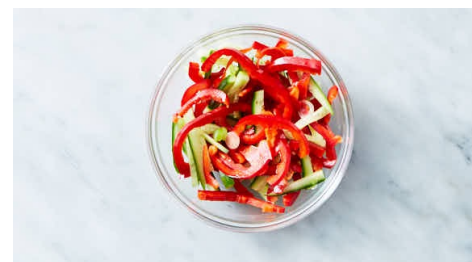


1. Prep ingredients

Bring a large pot of **salted water** to a boil. Halve **pepper**, remove stem and seeds, then cut into ⅓-inch-thick strips. Trim **scallions**, then thinly slice, keeping dark greens separate.

Cut **cucumber** into ¼-inch-thick planks (peel, if desired), then halve crosswise and cut into thin matchsticks.

Peel and finely chop **1 teaspoon ginger**.



2. Pickle vegetables

In a medium bowl, whisk to combine **1 tablespoon vinegar**, **⅛ teaspoon salt**, **a few grinds of pepper**, and **a pinch of sugar**.

Add **cucumbers, peppers**, and **sliced scallion whites and light greens**; toss to combine. Set aside to pickle.



3. Cook salmon

Pat **salmon** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add salmon, skin-side down; lightly press each filet for 10 seconds. Cook until skin is charred and crisp in spots, about 4 minutes. Flip and cook until just medium, about 1 minute more. Transfer to a plate.



4. Make peanut sauce

In a large bowl, whisk to combine **all of the tamari**, **peanut butter**, **tahini**, **chopped ginger**, **1½ tablespoons sugar**, and **1 tablespoon vinegar** until very smooth.



5. Cook noodles

Add **noodles** to pot with boiling **water** and cook, stirring, until just tender, 3-5 minutes.

Reserve **¼ cup cooking water**, then drain noodles, rinse with cold water, and drain again.



6. Sauce noodles & serve

Whisk **reserved cooking water** into **peanut sauce**. Add **noodles** and **pickled vegetables**; toss well to coat. Season to taste with **salt** and **pepper**. Coarsely chop **peanuts**.

Serve **noodle salad** topped with **salmon**, **chopped peanuts**, and **scallion dark greens**. Enjoy!