

# DINNERLY



## Stir-Fried Peanut Noodles with Shrimp, Blistered Green Beans & Edamame



20-30min



2 Servings

Slurp your way through that take-out itch with these veggie-packed noodles swimming in a sauce of teriyaki, peanut butter, and scallions. When the day (or week) seems to be dragging on forever, just keep calm and slurp on! We've got you covered!

## WHAT WE SEND

- ½ lb green beans
- 2 scallions
- 7 oz udon noodles <sup>1</sup>
- 5 oz edamame <sup>6</sup>
- ½ lb pkg shrimp <sup>2,17</sup>
- 2 (2 oz) teriyaki sauce <sup>1,6</sup>
- 1.15 oz peanut butter <sup>5</sup>

## WHAT YOU NEED

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

## TOOLS

- medium pot
- medium nonstick skillet

## ALLERGENS

Wheat (1), Shellfish (2), Peanuts (5), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 790kcal, Fat 21g, Carbs 100g, Protein 46g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil over high.

Trim ends from **green beans**, then halve crosswise. Trim ends from **scallions**, then thinly slice. Finely chop **1 teaspoon garlic**.



### 2. Cook noodles

Add **noodles** to pot with boiling **salted water** and cook, stirring, until just al dente, 3–4 minutes. Reserve **½ cup cooking water**, then drain noodles, rinse under warm water, and drain well again; set aside until step 5.



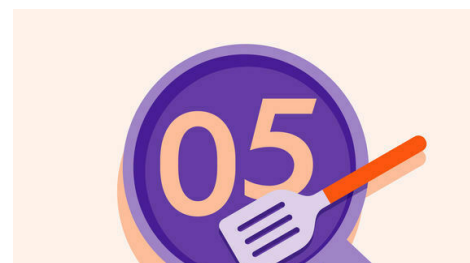
### 3. Cook veggies

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **edamame, green beans, and half of the scallions**; season with **salt** and **pepper**. Cook, stirring occasionally, until **veggies** are crisp-tender and browned in spots, about 4 minutes. Transfer to a plate; set aside until step 5. Return skillet to stovetop.



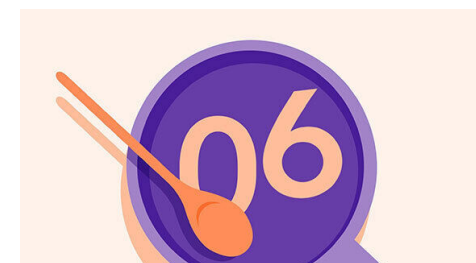
### 4. Cook shrimp

Rinse **shrimp** and pat very dry. Season with **salt** and **pepper**. Heat **2 teaspoons oil** in same skillet over high. Add shrimp and cook until just curled and pink, 2–3 minutes. Add to plate with **vegetables**.



### 5. Stir-fry noodles & serve

Heat **2 teaspoons oil** in same skillet over medium. Add **chopped garlic** and cook, stirring occasionally, until fragrant, about 30 seconds. Add **all of the peanut butter and teriyaki sauce, reserved cooking water, and 2 teaspoons vinegar**. Cook, whisking, until smooth, 1–2 minutes.



### 6. Stir-fry noodles & serve

To skillet with **peanut sauce** over medium-high, add **noodles, veggies, and 2 tablespoons hot tap water**; cook, tossing, until noodles are coated in sauce, about 1 minute. Season to taste with **salt** and **pepper**.

Serve **stir-fried peanut noodles** garnished with **remaining scallions**. Enjoy!