

DINNERLY



Salmon Peanut Noodles with Broccoli & Scallions



20-30min



2 Servings

Someone once told us that the best way to deal with work week problems is to just eat more noodles. TBH, that seems like terrible advice. That said, we love these sweet and savory peanut noodles, so we're rolling with it. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 2 scallions
- 1 oz salted peanuts ⁵
- 10 oz pkg salmon filets ⁴
- 2 (1.15 oz) peanut butter ⁵
- 6 oz chuka soba noodles ¹
- 2 oz teriyaki sauce ^{1,6}

WHAT YOU NEED

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

TOOLS

- large pot
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 1080kcal, Fat 56g, Carbs 87g,
Protein 48g



1. Boil water & prep veggies

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

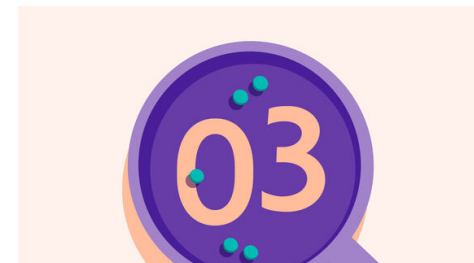
Cut **broccoli** into ½-inch florets, if necessary. Trim ends from **scallions**, then thinly slice about ¼ cup and set aside until step 5; cut remaining into 1-inch pieces. Coarsely chop **peanuts**.

Pat **salmon** dry; season with **salt** and **pepper**.



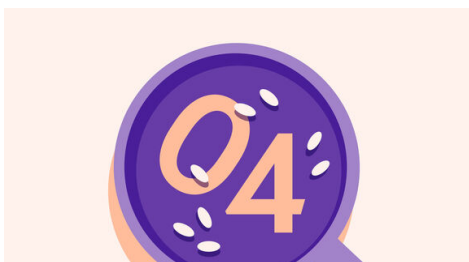
2. Make peanut sauce

In a medium bowl, whisk to combine **all of the peanut butter, teriyaki sauce, 2 tablespoons water, 1 teaspoon sugar, and 1 teaspoon vinegar**; set aside until step 5.



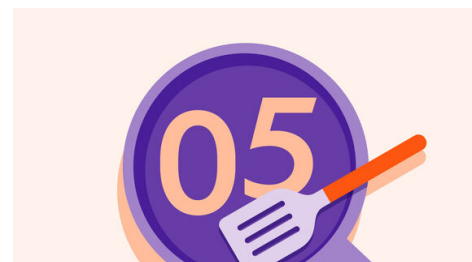
3. Cook salmon

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Reduce heat to medium; add **salmon**, skin side down. Press each fillet firmly for 10 seconds with back of a spatula. Cook, occasionally pressing gently on fillets, until skin is well browned and crisp and fish is almost cooked through, about 5 minutes. Flip fish; cook until just medium, about 1 minute more. Reserve skillet.



4. Cook noodles

Add **noodles** to pot with boiling **salted water** and cook until al dente, about 5 minutes. Reserve **¼ cup cooking water**; drain, rinse with cold water, and drain again. Return noodles to pot off heat and reserve for step 5.



5. Cook broccoli & scallions

While **noodles** cook, heat **2 tablespoons oil** in reserved skillet over medium-high until shimmering. Add **broccoli** and cook, stirring frequently, until browned in spots and crisp-tender, about 4 minutes. Stir in **1-inch scallion pieces** and cook until softened, about 2 minutes.



6. Finish & serve

Return pot with **noodles** to medium heat, then add **broccoli and scallions, peanut sauce, and reserved cooking water**. Cook, tossing to combine, about 1 minute; season to taste with **salt** and **pepper**.

Serve **peanut noodles** and **broccoli** topped with **chopped peanuts** and **thinly sliced scallions**, with **salmon** alongside. Enjoy!