

# 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<sup>1</sup>
- 10 oz pkg salmon filets<sup>2</sup>
- 2 (1.15 oz) peanut butter<sup>1</sup>
- 2 (2½ oz) ramen noodles<sup>3</sup>
- 2 oz teriyaki sauce<sup>4,3</sup>

### WHAT YOU NEED

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

### TOOLS

- large pot
- medium nonstick skillet

### ALLERGENS

Peanuts (1), Fish (2), Wheat (3), Soy (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 810kcal, Fat 58g, Carbs 32g,  
Protein 47g



#### 1. Prep ingredients

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

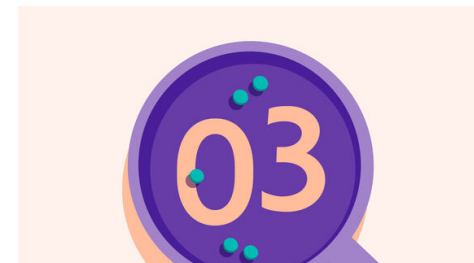
Cut **broccoli** into ½-inch florets, if necessary. Trim ends from **scallions**, then thinly slice about ¼ cup; set aside for serving. Cut remaining scallion into 1-inch pieces. Coarsely chop **peanuts**.

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



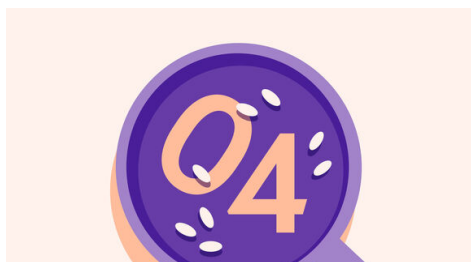
#### 2. Make peanut sauce

In a medium bowl, whisk to combine **all of the peanut butter, teriyaki sauce, 2 tablespoons water**, and **1 teaspoon each of sugar and vinegar**; set aside until step 6.



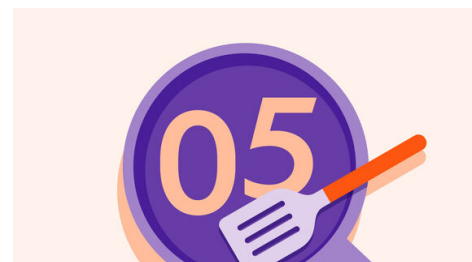
#### 3. Cook salmon

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



#### 4. Cook noodles

Meanwhile, add **noodles** to pot with boiling **salted water**; cook, stirring occasionally, until al dente and noodles come apart, about 2 minutes. Reserve **¼ cup cooking water** and drain. Return noodles to pot off heat and reserve for step 6.



#### 5. Cook broccoli & scallions

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!