

# DINNERLY



## Asian Take-Out 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, but 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
- 1 bunch scallions
- 1 oz salted peanuts<sup>1</sup>
- 1½ oz pkt peanut butter<sup>1</sup>
- 1 pkt teriyaki sauce<sup>2,3</sup>
- ½ lb spaghetti<sup>3</sup>

## WHAT YOU NEED

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

## TOOLS

- large pot
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 830kcal, Fat 34g, Carbs 108g, Protein 28g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim stem ends from **broccoli**, then cut crowns into ½-inch florets. Trim **scallions**, then thinly slice about ¼ cup and cut remaining scallions into 1-inch pieces. Coarsely chop **peanuts**.



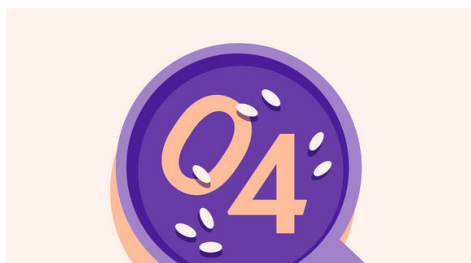
### 2. Make peanut sauce

In a medium bowl, whisk to combine **peanut butter**, **teriyaki**, **2 tablespoons water**, **1 teaspoon sugar**, and **1 teaspoon vinegar**.



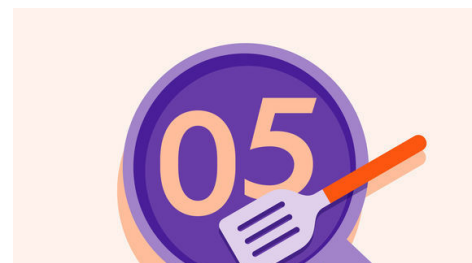
### 3. Cook noodles

Add **spaghetti** to boiling water and cook until al dente, about 9 minutes. Reserve ½ **cup noodle cooking water**, then drain and return noodles to pot off the heat.



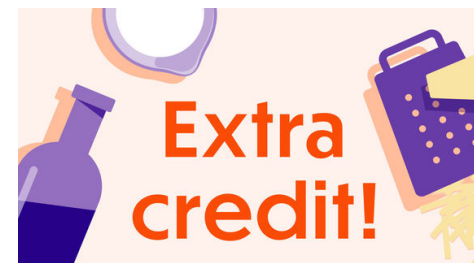
### 4. Cook broccoli & scallions

Heat **2 tablespoons oil** in a medium 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.



### 5. Finish & serve

Return pot with **noodles** to medium heat, then add **veggies**, **peanut sauce**, and **reserved cooking water**. Cook, tossing to combine, about 1 minute; season to taste with **salt** and **pepper**. Serve **peanut noodles** topped with **chopped peanuts** and **thinly sliced scallions**. Enjoy!



### 6. Protein boost!

If you're looking to amp up the protein, stir in some sautéed shrimp or scrambled eggs with the veggies and sauce in step 5.