



Veggie-Rice Noodle Stir-Fry

with Coconut-Lime Sauce and Peanuts



30-40min



2 Servings

The flavors of this stir-fry will transport you to Southeast Asia! The sweet bell pepper and carrots, crunch of the cooling celery, and brightness from lime and cilantro, offset the hint of Sriracha sauce (optional if you don't like spice!). We love slurping up the brothy coconut sauce that is left behind after the rice noodles are eaten! Salted, fried peanuts finish it for the wow factor. Cook...

What we send

- fresh cilantro
- lime
- 5 oz stir-fry noodles
- 2 oz black bean sauce ^{1,6}
- garlic
- 1 oz fresh ginger
- 2 oz salted cashews ¹⁵
- ½ lb Chinese broccoli
- ½ lb button mushrooms

What you need

- kosher salt & ground pepper
- sugar

Tools

- colander
- large skillet

Allergens

Wheat (1), Soy (6), Tree Nuts (15).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 920kcal, Fat 47g, Carbs
110g, Proteins 17g



1. Cook noodles

Bring a medium pot of **salted water** to a boil. Add **noodles** to boiling water and cook, stirring frequently, until tender, 5-7 minutes. Drain and rinse noodles under warm water. Using kitchen scissors, cut noodles in half directly in the colander.



2. Prep ingredients

Trim ends from **carrots**, then scrub and thinly slice crosswise (no need to peel). Halve **pepper**, remove stem and seeds, then cut into ½-inch pieces. Trim ends from **celery** and thinly slice crosswise. Trim ends from **scallions**, then cut into 1-inch pieces. Pick **2 tablespoons cilantro leaves** and reserve for step 6. Finely chop **remaining cilantro leaves and stems**.



3. Make broth

Squeeze **1 tablespoon lime juice**, then cut any **remaining lime** into wedges. In a medium bowl, whisk **coconut milk powder** with **¾ cup warm water**. Stir in **lime juice**, **1 of the Sriracha packets**, **1 teaspoon salt**, **½ teaspoon sugar**, and **¼ teaspoon pepper** until combined.



4. Fry peanuts

Heat **¼ cup oil** in a large skillet over medium-high until shimmering. Add **peanuts** and fry until browned, about 2 minutes. Using a slotted spoon, transfer to a paper towel-lined plate. Season with **salt**. Pour off **all but 2 tablespoons of the fried peanut oil**.



5. Cook vegetables

In the same skillet, heat **reserved fried peanut oil** over medium-high. Add **carrots** and cook until barely crisp-tender, about 2 minutes. Add **peppers**, **celery**, and **scallions** to skillet. Season with **a pinch each salt and pepper**. Cook, stirring frequently, until crisp-tender, about 5 minutes. Add **coconut broth** and **chopped cilantro** to the skillet.



6. Finish & serve

Add **noodles**. Stir gently to combine and cook until warm, about 1 minute. Remove skillet from heat. Season to taste with **salt** and **pepper**. Spoon into bowls, top with **fried peanuts** and **reserved whole cilantro**. Drizzle with **remaining Sriracha**, if desired, and serve with **any lime wedges**. Enjoy!