



## Miso-Tahini Udon Noodle Salad

with Blistered Asparagus & Scallion



ca. 20min



2 Servings

The dynamic duo of miso and tahini gives this dish a deeply nutty-umami flavor that really packs a punch. Blistering the asparagus and scallions keeps them vibrant green and crisp-tender and adds a slightly smoky flavor thanks to the gentle char they get in the hot skillet. Tender udon noodles are coated in the dressing to make for a light but satisfying meal perfect for warm weather evenings. ...

## What we send

- fresh ginger
- asparagus
- scallion bunch
- rice vinegar
- honey packet

## What you need

- coarse kosher salt
- freshly ground pepper

## Tools

- colander
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 636.0kcal, Fat 19.5g, Proteins 24.5g, Carbs 95.6g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Peel and grate **½ of the ginger** (save rest for own use) into a large bowl. Trim bottom 2-inches from **asparagus** then cut into 1-inch pieces. Trim ends from **scallions**, then thinly slice 1 scallion on an angle (reserve for step 6). Cut **remaining scallions** into 1-inch pieces.



### 4. Cook noodles

Add **noodles** to boiling water and cook, stirring, until almost tender, about 3 minutes. Add **edamame** to pot and continue cooking until noodles are just tender and edamame is warmed through, 2-3 minutes. Reserve **¼ cup cooking water**, then drain. Rinse noodles under warm water and drain well.



### 2. Make dressing

To large bowl with **ginger**, add **miso**, **tahini**, **rice vinegar**, and **honey**; whisk to combine.



### 5. Toss noodles

Add **blistered asparagus** and **scallions**, **noodles**, and **3 tablespoons of the cooking water** to the large bowl with dressing and toss gently to combine; season to taste with **salt** and **pepper**.



### 3. Blister vegetables

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **asparagus** and **1-inch scallion pieces**, and cook, stirring often, until asparagus is bright green and the vegetables are blistered, about 5 minutes. Remove from heat and season to taste with **salt** and **pepper**.



### 6. Finish & serve

Serve **noodles** topped with **remaining sliced scallion**. Enjoy!