



ONE POT

FAST

Take-Out Style Peanut Noodles

with Red Pepper, Cucumber & Scallions



20-30min



2 Servings

Chuka soba or 'curly ramen noodles' are a type of Japanese dried wheat noodle that have a distinct curly appearance due to folding the noodles in an intricate pattern before they are dried. The noodles are cooked until just tender, then are tossed in a peanut buttery sauce with crisp bell peppers and cucumbers.

What we send

- scallions
- chuka soba noodles ¹
- cucumber
- salted peanuts ⁵
- peanut butter ⁵
- tahini ¹¹
- tamari in fish-shaped pods ⁶
- fresh ginger
- red bell pepper

What you need

- apple cider vinegar
- kosher salt & ground pepper
- sugar

Tools

- colander
- pot

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

Wheat (1), Peanuts (5), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 26g, Carbs 105g, Proteins 24g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Halve **pepper**, remove stem, core, and seeds, then cut into 1/8-inch-thick strips. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Cut **cucumber** into 1/4-inch-thick planks, then halve crosswise and cut into thin matchsticks. Peel and finely chop **1 teaspoon ginger**.



4. Cook noodles

Add **noodles** to boiling water and cook, stirring, until just tender, about 5 minutes. Reserve **1/4 cup noodle cooking water**, then drain noodles, rinse with cold water, and drain again.



2. Pickle vegetables

In a medium bowl, whisk together **1 tablespoon vinegar**, **1/8 teaspoon salt**, **a few grinds pepper**, and **a pinch of sugar**. Add **cucumbers**, **peppers**, and **scallion whites and light greens**; tossing to combine. Set aside to pickle until step 5.



5. Sauce noodles

Whisk **reserved noodle cooking water** into **peanut sauce**. To the bowl with peanut sauce, add **noodles** and **pickled vegetables**; tossing well to coat. Season to taste with **salt** and **pepper**.



3. Make peanut sauce

In a large bowl, whisk together **all of the tamari**, **peanut butter**, **tahini**, **chopped ginger**, **1 tablespoon vinegar**, and **1 1/2 tablespoons sugar**, until very smooth.



6. Chop peanuts & serve

Roughly chop **peanuts**. Spoon **noodles and vegetables** into shallow bowls and top with **chopped peanuts** and **scallion dark greens**. Enjoy!