



## Impossible Dan Dan Noodles with Spinach



30-40min



2 Servings

Incorporating plant-based meals into your weekly routine doesn't have to be complicated. We make it easy with quick-to-prepare meat-free meals brimming with flavor. Here we channel the flavors of dan dan noodles, a spicy Sichuan-style dish. Usually the noodles are tossed with ground pork, but we opt for protein-packed Impossible patties flavored with spicy crushed red pepper, garlic, and a creamy tahini-tamari sauce.



## What we send

- 2 (2½ oz) Chinese egg noodles <sup>1,5</sup>
- 1 oz salted peanuts <sup>2</sup>
- 2 scallions
- garlic
- 1 oz tahini <sup>3</sup>
- 2 oz tamari soy sauce <sup>4</sup>
- 1 pkt crushed red pepper
- ½ lb pkg Impossible patties <sup>4</sup>
- 5 oz baby spinach

## What you need

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

## Tools

- large saucepan
- medium nonstick skillet

## Allergens

Egg (1), Peanuts (2), Sesame (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 840kcal, Fat 48g, Carbs 85g, Protein 32g



### 1. Cook noodles

Bring a large saucepan of **water** to a boil. Add **noodles** and cook, stirring to prevent clumping, until al dente, 4-5 minutes. Drain noodles.



### 4. Sauté aromatics

Heat **2 tablespoons oil** in a medium nonstick skillet over medium-high. Add **garlic, sliced scallion whites and greens, and crushed red pepper**; cook, stirring, until fragrant, about 1 minute. Transfer aromatics and any remaining oil to cup with **tahini-tamari sauce**. Stir to combine; set aside until step 6.



### 2. Prep ingredients

Coarsely chop **peanuts**.

Trim **scallions**, then thinly slice, keeping dark greens separate.

Finely chop **1 teaspoon garlic**.



### 5. Brown plant-based ground

Heat **1 tablespoon oil** in same skillet over medium-high. Add **Impossible patties** and cook, breaking up into smaller pieces and stirring occasionally, until browned in spots, 4-5 minutes.



### 3. Prep tahini-tamari sauce

In a liquid measuring cup, whisk to combine **all of the tahini and tamari** with **¼ cup hot tap water** and **2 tablespoons each of sugar and vinegar** (tahini might not dissolve completely). Season to taste with **salt** and **pepper**.



### 6. Finish & serve

Stir **tahini-tamari sauce** into skillet with **plant-based ground**. Cook until tahini is melted, 1 minute. Add **spinach and noodles**; cook, tossing, until spinach is wilted and noodles are coated, 1-2 minutes. Season with **salt** and **pepper**.

Serve **noodles, spinach, and plant-based ground** topped with **scallion dark greens** and **peanuts**. Enjoy!