

DINNERLY



Stir-Fried Peanut Noodles with Blistered Green Beans & Edamame



20-30min



2 Servings

Slurp your way through that take-out itch with these veggie-packed noodles swimming in a sauce of teriyaki, peanut butter, and scallions. When the day (or week) seems to be dragging on forever, just keep calm and slurp on! We've got you covered!

WHAT WE SEND

- ½ lb green beans
- 2 scallions
- 7 oz udon noodles ¹
- 5 oz edamame ²
- 1.15 oz peanut butter ³
- 2 (2 oz) teriyaki sauce ^{2,1}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or white wine vinegar)
- garlic

TOOLS

- medium pot
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 700kcal, Fat 23g, Carbs 99g, Protein 27g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil over high.

Trim ends from **green beans**, then halve crosswise. Trim ends from **scallions**, then thinly slice. Finely chop **1 teaspoon garlic**.



2. Cook noodles

Add **noodles** to pot with boiling **salted water** and cook, stirring, until just al dente, 3–4 minutes. Reserve **½ cup cooking water**, then drain noodles, rinse under warm water, and drain well again; set aside until step 5.



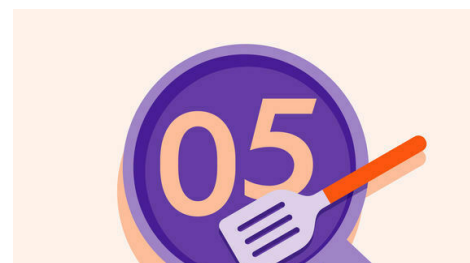
3. Cook veggies

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **edamame, green beans, and half of the scallions**; season with **salt** and **pepper**. Cook, stirring occasionally, until veggies are crisp-tender and browned in spots, about 4 minutes. Transfer to a plate; set aside until step 5. Return skillet to stovetop.



4. Make stir-fry sauce

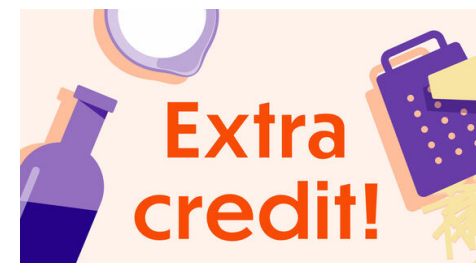
Heat **2 teaspoons oil** in same skillet over medium. Add **chopped garlic** and cook, stirring occasionally, until fragrant, about 30 seconds. Add **all of the peanut butter and teriyaki sauce, reserved cooking water, and 2 teaspoons vinegar**. Cook, whisking, until smooth, 1–2 minutes.



5. Stir-fry noodles & serve

To skillet with **peanut sauce** over medium-high, add **noodles, veggies, and 2 tablespoons hot tap water**; cook, tossing, until noodles are coated in sauce, about 1 minute. Season to taste with **salt** and **pepper**.

Serve **stir-fried peanut noodles** garnished with **remaining scallions**. Enjoy!



6. Add some protein!

This may be veggie by design, but we're all about adding a protein boost. Our protein packs can help you get there! Stir in some scrambled eggs, grilled chicken, or sautéed shrimp with the noodles in step 6.