



Coconut-Peanut Rice Noodles with Broccoli

& Blistered Zucchini



20-30min



2 Servings

Satay sauce is so irresistible, we thought it was high time it got off the sidelines as a dip and into the spotlight as the main attraction. We toss noodles in the peanutty sauce, along with lightly charred zucchini and broccoli. A sprinkle of fresh cilantro and chopped peanuts on top, and a squeeze of tart lime juice are the perfect finishing touches just before serving.

What we send

- 1 zucchini
- ½ lb broccoli
- ¼ oz fresh cilantro
- ¾ oz coconut milk powder ^{1,2}
- 2 (1.15 oz) peanut butter ³
- 2 pkts Sriracha
- 2 (½ oz) tamari soy sauce ⁴
- 1 lime
- 1 oz salted peanuts ³
- 5 oz pad Thai noodles

What you need

- kosher salt
- neutral oil
- sugar

Tools

- large saucepan
- medium skillet

Allergens

Milk (1), Tree Nuts (2), Peanuts (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 33g, Carbs 96g, Protein 24g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Trim ends from **zucchini**, then halve lengthwise and slice crosswise into ¼-inch thick half-moons. Cut **broccoli** into 1-inch florets, if necessary. Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole.



4. Cook noodles

Add **noodles** to boiling water and cook, stirring occasionally to prevent sticking, until just tender, 5-7 minutes. Reserve **¼ cup cooking water**, then drain noodles, rinse under **warm water**, and return noodles to saucepan.



2. Char vegetables

Heat **1 tablespoon oil** in a medium skillet over high. Add **zucchini, broccoli**, and a **pinch of salt**. Cook, stirring occasionally, until vegetables begin to soften and are charred in spots, 5-7 minutes. Transfer to a bowl and cover to keep warm. Reserve skillet for step 5.



5. Cook sauce

Meanwhile, return reserved skillet to high heat. Add **coconut-peanut sauce**, and bring to a boil. Reduce heat to medium-high and rapidly simmer until slightly thickened, 3-5 minutes. Remove from heat and whisk in **lime juice**. Season to taste with **salt**.



3. Prep sauce

Meanwhile, in a medium bowl, whisk to combine **coconut milk powder** with **½ cup very hot tap water**. Add **all of the peanut butter, Sriracha, tamari, cilantro stems, 1½ tablespoons sugar**, and **½ teaspoon salt**, and whisk to combine. Squeeze **1 tablespoon lime juice** into a small bowl. Cut any remaining lime into wedges. Coarsely chop **peanuts**.



6. Finish & serve

To the saucepan with **noodles**, add **charred vegetables, coconut-peanut sauce**, and **reserved cooking water**; toss to combine. If necessary, add **1 tablespoon water** at a time to loosen sauce. Serve **noodles** topped with **cilantro leaves, chopped peanuts**, and **any lime wedges** on the side for squeezing over. Enjoy!