



Ponzu Noodle Bowl with Edamame

Radish & Cilantro



ca. 20min



2 Servings

Ponzu sauce is everything a sauce could ever dream of being. It's perfectly seasoned, there's a hint of citrus, and, of course, it's got those ultra-savory umami notes. We take it to the next level by adding garlic, cilantro stems, and a touch of sugar. Now toss in noodles, edamame, radishes, carrots, and cilantro and you've got yourself a hit!

What we send

- 1 carrot
- 1 radish
- garlic
- ¼ oz fresh cilantro
- 2 (1.8 oz) ponzu sauce ⁶
- 7 oz udon noodles ¹
- 2½ oz edamame ⁶
- ½ oz toasted sesame oil ¹¹
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- sugar

Tools

- large pot
- colander

Allergens

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

Nutrition per serving

Calories 520kcal, Fat 11g, Carbs 90g, Protein 14g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel **carrot**, if desired, then halve crosswise and slice into thin matchsticks.

Halve **radishes**, then slice into thin half-moons. Finely chop **1 teaspoon garlic**.

Pick **cilantro leaves** from **stems**; finely chop stems and set leaves aside in a damp paper towel until step 6.



4. Drain noodles & edamame

Drain **noodles and edamame**; rinse under cold water, then drain again.



2. Make sauce

In a large bowl, stir to combine **all of the ponzu sauce, chopped garlic, cilantro stems, and a pinch of sugar**.



5. Combine ingredients

To bowl with **sauce**, add **edamame, noodles, carrots, and radishes**; toss to combine ingredients until completely coated with sauce. Season to taste with **salt and pepper**.



3. Cook noodles & edamame

Add **noodles and edamame** to boiling water. Cook, stirring occasionally to prevent sticking, until al dente, about 5 minutes.



6. Finish & serve

Serve **noodles** with **sesame oil** drizzled on top. Garnish with **mixed sesame seeds** and **reserved whole cilantro leaves**. Enjoy!