



Tray Bake: Peanut Udon Noodles

with Green Beans & Fried Onions



30-40min



2 Servings

Want to meet the surprise mash-up of the year? This playful spin on a green bean casserole introduces creamy peanut udon to the mix, and it works in so many delicious ways. Crisp green beans combine with chewy udon noodles and a flavorful sauce of peanut butter, coconut milk powder, curry paste, and rice vinegar. Top it off with cilantro and fried onions and you have an easy dish with complex flavors in just three steps!

What we send

- ½ lb green beans
- aluminum foil tray
- 2 (1.15 oz) peanut butter ⁵
- ¾ oz coconut milk powder ^{7,15}
- 1 oz Thai red curry paste ⁶
- 1.8 oz kecap manis ^{1,6}
- 1 oz rice vinegar
- 11 oz fresh udon noodles ¹
- ¼ oz fresh cilantro
- 1 oz salted peanuts ⁵
- ½ oz fried onions ⁶

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- aluminium foil

Allergens

Wheat (1), Peanuts (5), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 640kcal, Fat 32g, Carbs 72g, Protein 21g



1. Roast green beans

Preheat oven to 450°F with a rack in the center.

Trim stem ends from **green beans**. In aluminum tray, toss **green beans** with **½ tablespoon oil**; season with **salt** and **pepper**. Bake on center rack until lightly browned in spots and tender-crisp, stirring halfway through, 15-20 minutes.



2. Bake noodles

In a medium bowl, whisk together **peanut butter**, **coconut milk powder**, **half of the curry paste**, **1 ½ tablespoons kecap manis**, **1 tablespoon rice vinegar**, and **½ cup hot water** until smooth.

Add **noodles** to tray and drizzle **sauce** over top. Cover tray with foil and bake on center rack until noodles are softened and easily pull apart, about 10 minutes.



3. Finish & serve

Mix **noodles** until evenly coated in **sauce**. Roughly chop **cilantro leaves and stems**.

Top **noodles** with **cilantro**, **peanuts**, and **fried onions**. Enjoy!



4. ...

Looking for more steps?



5. ...

You won't find them here!



6. ...

Enjoy your Marley Spoon meal!