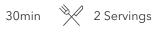
# MARLEY SPOON



## **Veggie Asian Caesar Salad**

with Snow Peas & Radishes





This Asian spin on a classic Caesar delivers all the satisfaction of the original salad, with additional crunch from radishes, snow peas, and homemade sesame croutons. Hard-boiled eggs and edamame give the dish a delicious protein boost, while a drizzle of creamy tamari-Parmesan dressing ties it all together.

#### What we send

- 2½ oz edamame <sup>5</sup>
- ¾ oz Parmesan <sup>3</sup>
- garlic
- 1 oz mayonnaise <sup>1,5</sup>
- ½ oz tamari soy sauce <sup>5</sup>
- 4 oz snow peas
- 1 bag radishes
- 1 romaine heart
- ¼ oz pkt toasted sesame seeds <sup>4</sup>
- 2 mini French rolls <sup>2</sup>

## What you need

- 2 large eggs <sup>1</sup>
- neutral oil, such as canola
- apple cider vinegar
- · kosher salt & pepper
- butter 3

#### **Tools**

- small saucepan
- box grater
- rimmed baking sheet

#### **Allergens**

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

#### **Nutrition per serving**

Calories 650kcal, Fat 48g, Carbs 34g, Protein 24g



## 1. Cook edamame & eggs

Fill a small saucepan with water; bring to a boil. Add **edamame** and cook until tender, 4-5 minutes. Using a slotted spoon, transfer edamame to a small bowl. Carefully add **2 large eggs** to boiling water and cook for 10 minutes. Immediately drain and return to saucepan. Shake to gently crack shells; fill saucepan with ice water. Let stand until step 5.



## 2. Make dressing

Coarsely grate **Parmesan** on the large holes of box grater. Finely chop **1 teaspoon garlic**. In a large bowl, whisk to combine **mayonnaise**, **tamari**, **garlic**, **2 tablespoons oil**, and **2 teaspoons vinegar**. Season to taste with **salt** and **pepper**. Transfer **2 tablespoons dressing** to small bowl. Take **2 tablespoons butter** out to soften.



## 3. Prep ingredients

Preheat broiler with a rack in the top position. Trim **snow peas**, then thinly slice lengthwise. Scrub **radishes**, then thinly slice. Halve **romaine** lengthwise, then slice crosswise into 1-inch ribbons, discarding stem end.



#### 4. Broil croutons

In a small bowl, mash **softened butter** and **2 teaspoons sesame seeds**. Season with **a pinch each of salt and pepper**. Split **rolls** horizontally. Spread **sesame butter** on cut sides of rolls. Transfer to rimmed baking sheet. Broil on top oven rack until **rolls** are lightly browned, 2-3 minutes (watch closely, as broilers vary). Transfer rolls to cutting board.



## 5. Peel eggs & tear croutons

Peel **eggs** under running water, then quarter lengthwise. Cut or tear **croutons** into bite-size pieces.



6. Finish & serve

Transfer lettuce, radishes, edamame, croutons, Parmesan, and remaining sesame seeds to large bowl with dressing, then toss gently to combine. Transfer to plates. Top with snow peas and eggs. Season with salt and pepper. Drizzle with remaining dressing. Enjoy!