

DINNERLY



FAST

NO ADDED DAIRY

Sesame-Soy Noodles with Bok Choy & Peanuts



30min



2 Servings

Slurp your way through that take-out itch with these veggie-forward noodles swimming in a sauce of teriyaki, ginger, and peanuts. We're taking this order up a notch with bok choy (a type of Chinese cabbage). The thicker stems bring a juicy crunch, while the darker leaves pack a pepper-mustardy punch of flavor. Is this your new go-to veggie? We think so. We've got you covered!

WHAT WE SEND

- 2 (1 oz) pkts peanuts ¹
- 1 oz fresh ginger
- garlic (use 1 large clove)
- ½ lb spaghetti ²
- 2 (1 oz) containers tahini ³
- 1 pkt stir-fry sauce ^{4,2}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil, such as vegetable
- white wine vinegar (or red wine vinegar)
- sugar

TOOLS

- large saucepan
- colander
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 830kcal, Fat 40g, Carbs 97g, Protein 25g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Meanwhile, halve **bok choy** lengthwise, rinse to remove any grit, then pat dry and slice crosswise into 1-inch ribbons, discarding ends. Coarsely chop **all of the peanuts**. Peel and finely grate **1 teaspoon ginger**. Peel and finely chop **1 teaspoon garlic**.



2. Cook noodles

Add **spaghetti** to boiling water, stirring to prevent clumping. Cook until al dente, 8–9 minutes. Drain noodles, return to pot, and toss with **1 teaspoon oil** to prevent it from sticking; set aside and cover to keep warm.



3. Prep sauce

In a small bowl, stir to combine **all of the tahini**, **teriyaki sauce**, **grated ginger**, **⅓ cup water**, **1½ tablespoons vinegar**, **2½ tablespoons sugar**, and **a few grinds pepper**.



4. Sauté bok choy

Heat **1 tablespoon oil** in a medium skillet over medium high. Add **bok choy** and **chopped garlic**; cook, stirring, until fragrant, about 1 minute. Add **1 tablespoon water** and cook until tender, 1–2 minutes. Transfer to saucepan with **noodles**.



5. Finish & serve

Add **sauce** to same skillet over medium-high; bring to a boil. Reduce to medium and cook until slightly thickened, 1–2 minutes. Pour **sauce** over **noodles and bok choy**, tossing to combine. Serve **sesame-soy noodles** topped with **peanuts**. Enjoy!



6. Make it meaty!

It's hard to make a more satisfying meal than this, but we can understand if you want a little extra protein to round out your bowl. Stir some sautéed chicken or beef into your noodles for a meaty addition.