



Coconut-Peanut Rice Noodles

with Blistered Zucchini & Green Beans



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 peanuty sauce, along with lightly charred zucchini and green beans. Then, sprinkle on fresh cilantro, chopped peanuts, and a squeeze of tart lime juice just before serving.

What we send

- 1 zucchini
- ½ lb green beans
- ¼ oz fresh cilantro
- ¾ oz pkt coconut milk powder ^{7,15}
- 1½ oz pkt peanut butter ⁵
- 2 pkts Sriracha
- 2 (½ oz) tamari in fish-shaped pods ⁶
- 1 lime
- 1 oz salted peanuts ⁵
- 7 oz stir-fry rice noodles

What you need

- kosher salt
- neutral oil, such as vegetable
- sugar

Tools

- large saucepan
- medium skillet
- colander

Allergens

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 780kcal, Fat 31g, Carbs 114g, Proteins 20g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Trim and discard ends from **zucchini**, then halve lengthwise and slice crosswise into ¼-inch thick half-moons. Trim **green beans**, then cut in half crosswise. Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole.



4. Cook noodles

Add **rice noodles** to boiling water and cook, stirring occasionally, until al dente, about 7 minutes. Reserve **¼ cup cooking water**, then drain noodles. Return noodles to saucepan.



2. Char vegetables

Heat **1 tablespoon oil** in a medium skillet over high. Add **zucchini, green beans**, and **a pinch of salt** and cook, stirring occasionally, until vegetables are beginning 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 coconut-peanut 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**.



3. Prep coconut-peanut sauce

Meanwhile, in a medium bowl, whisk together **coconut milk powder** with **½ cup very hot tap water**. Add **all of the peanut butter, Sriracha, tamari, cilantro stems**, and **2 tablespoons sugar**; whisk to combine. Season to taste with **salt**. Squeeze **1 tablespoon lime juice** into a small bowl. Cut any remaining lime into wedges. Coarsely chop **peanuts**.



6. Finish & serve

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