

DINNERLY



Asian Peanut Noodles with Peppers & Cucumbers



20-30min



2 Servings

What do you call a fake noodle? An impasta. But, we assure you that there is nothing fake about these slurpable rice noodles because this stir-fry is 100% legit. We've got you covered!

WHAT WE SEND

- 1 bell pepper
- 1 bunch scallions
- 1 cucumber
- 7 oz pkg stir-fry noodles
- 2 pkts peanut butter⁵
- 2 tamari in fish-shaped pods⁶

WHAT YOU NEED

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

TOOLS

- large pot
- colander

ALLERGENS

Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 680kcal, Fat 24g, Carbs 106g, Protein 18g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Cut **pepper** in quarters lengthwise, discard stem and seeds, then thinly slice crosswise. Trim ends from **half of the scallions** (save rest for own use), then thinly slice, keeping white and dark greens separate. Halve **cucumber** lengthwise, then cut into ¼-thick half moons.



2. Marinate veggies

In a medium bowl, whisk **1 tablespoon vinegar**, **a pinch each of salt and sugar**, and **a few grinds of pepper**. Add **cucumbers, peppers, and scallion whites**; toss to combine. Set aside until ready to serve.



3. Cook noodles

Add **noodles** to boiling water. Cook, stirring occasionally, until al dente, about 7 minutes. Drain noodles, rinse under warm water, then drain again. Use scissors to cut noodles in half directly in colander.



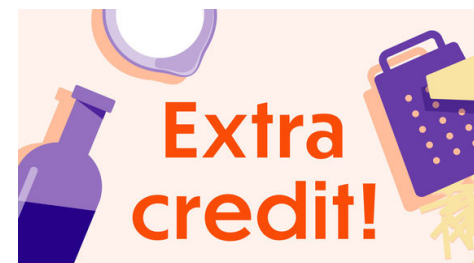
4. Make peanut butter sauce

Meanwhile, in a medium bowl, combine **all of the peanut butter and tamari**, **1½ tablespoons sugar**, **3 tablespoons vinegar**, **1 tablespoon water**, **a pinch of salt**, and **a few grinds of pepper**. Whisk until smooth and well combined.



5. Finish & serve

Add **noodles** and **marinated veggies** to bowl with **peanut butter sauce**; gently toss to combine. Spoon **Asian peanut noodles** into bowls, then top with **scallion greens**. Enjoy!



6. Change it up!

If you've got a lime on hand, you can swap in fresh lime juice in place of the vinegar, and top with chopped peanuts for extra crunch!