



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 peanutty sauce, along with lightly charred zucchini and green beans. A sprinkle of fresh cilantro and chopped peanuts on top, and a squeeze of tart lime juice are the perfect finishing touches 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
- sugar

Tools

- large saucepan
- medium skillet

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 760kcal, Fat 31g, Carbs 110g, 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 noodles to boiling water, cook, stirring occasionally to prevent sticking, until just tender, 6–8 minutes. Reserve **¼ cup cooking water**, then drain noodles, rinse under warm water, and 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 begin 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**. Season to taste with **salt**.



3. Prep coconut-peanut sauce

Meanwhile, in a medium bowl, whisk to combine **coconut milk powder** with **½ cup very hot tap water**. Add **all of the peanut butter, Sriracha, tamari, cilantro stems, 1½ tablespoons sugar**, and **½ teaspoon salt**, and whisk to combine. Squeeze **1 tablespoon lime juice** into a small bowl. Cut any remaining lime into wedges. Coarsely chop **peanuts**.



6. Finish & serve

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