



Asian Peanut Rice Noodle Stir-Fry

with Snow Peas, Carrots & Bok Choy



30min



2 Servings

Abandon the idea of takeout, this dinner is faster and tastier. Rice noodles are coated in a silky peanut-tamari sauce, then tossed with stir-fried snow peas, carrots, and bok choy. We finish the plate with a sprinkle of crunchy peanuts, fresh cilantro, and a squeeze of lime.

What we send

- 7 oz pkg stir-fry noodles (use $\frac{2}{3}$)
- 2 limes
- $\frac{1}{2}$ oz fresh cilantro
- garlic (use 1 large clove)
- $\frac{1}{2}$ lb baby bok choy
- 2 oz snow peas
- 1 carrot
- 1 oz salted peanuts ⁵
- 2 oz tamari soy sauce ⁶
- $\frac{1}{2}$ oz pkt peanut butter ⁵

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- large pot
- microplane or grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 590kcal, Fat 26g, Carbs 77g, Proteins 18g



1. Cook noodles

Bring a large pot of **salted water** to a boil. Add $\frac{2}{3}$ of the **noodles** (save rest for own use) to boiling water, cook, stirring occasionally to prevent sticking, until just tender, 6-8 minutes. Drain noodles and rinse under warm water. Reserve pot for step 4.



4. Sauté vegetables

Heat **1 tablespoon oil** in reserved pot over medium-high. Add **carrots** and **2 tablespoons water**. Cover and cook until carrots are tender and browned in spots, 1-2 minutes. Uncover, add **bok choy** and **snow peas**. Cook, stirring occasionally, until bok choy and snow peas are barely tender, about 2 minutes.



2. Prep ingredients

Squeeze **1½ tablespoons lime juice** into a medium bowl; cut any remaining lime into wedges. Finely chop **cilantro stems**, keeping **leaves** whole. Finely grate **$\frac{1}{4}$ teaspoon garlic**. Halve **bok choy** lengthwise, rinse to remove any grit, and cut crosswise into 1-inch thick slices. Trim **snow peas**. Scrub and trim **carrot**, then thinly slice on an angle. Coarsely chop **peanuts**.



5. Finish noodles

Remove pot from heat; add **sauce** and **cooked noodles**, tossing until coated with sauce. Add **whole cilantro leaves**, and toss to combine.



3. Prep sauce

To the bowl with **lime juice**, add **tamari**, **peanut butter**, **cilantro stems**, **grated garlic**, $\frac{2}{3}$ cup **water**, and **1 tablespoon sugar**; whisk to combine.



6. Serve

Serve **noodles** topped with **chopped peanuts**, and with **any lime wedges** on the side, for squeezing over. Enjoy!