

# DINNERLY



## 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

- ½ lb baby bok choy
- 2 (1 oz) pkts peanuts <sup>1</sup>
- 1 oz fresh ginger
- garlic (use 1 large clove)
- ½ lb spaghetti <sup>2</sup>
- 2 (1 oz) containers tahini <sup>3</sup>
- 1 pkt teriyaki sauce <sup>4,2</sup>

## WHAT YOU NEED

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

## TOOLS

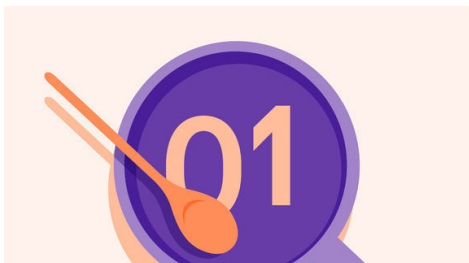
- large saucepan
- microplane or grater
- medium skillet

## ALLERGENS

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

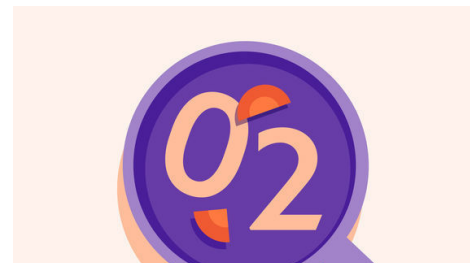
## NUTRITION PER SERVING

Calories 780kcal, Fat 40g, Carbs 85g, Protein 25g



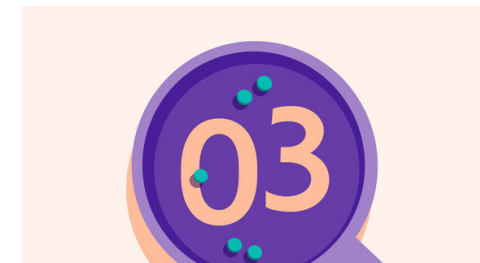
### 1. Prep ingredients

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**.



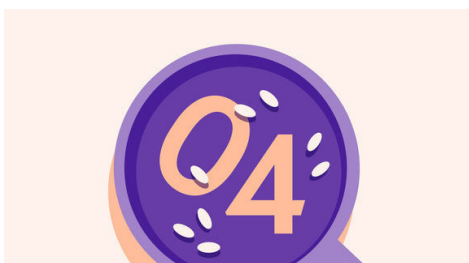
### 2. Cook noodles

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



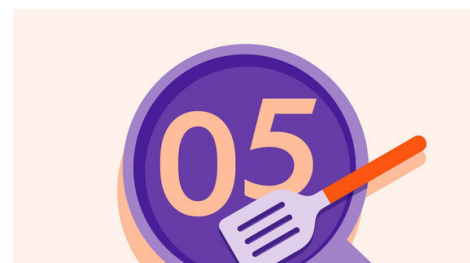
### 3. Prep sauce

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 of pepper**.



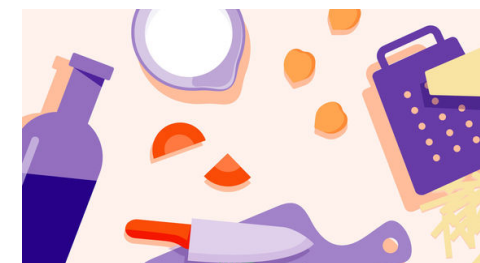
### 4. Sauté bok choy

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.