



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

- 5 oz pkg stir-fry noodles
- ½ oz fresh cilantro
- ½ lb baby bok choy
- 2 oz snow peas
- 1 carrot
- 1 oz salted peanuts ⁵
- 2 limes
- garlic
- 2 oz tamari soy sauce ⁶
- 2 pkts 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 770kcal, Fat 25g, Carbs 81g, Proteins 20g



1. Cook noodles

Fill a large pot with **salted water**; bring to a boil over high heat. Add **¾ of the noodles** (save rest for own use) to boiling water and cook, stirring frequently, until tender but not mushy, 5-7 minutes. Drain and rinse under cold water. Reserve pot.



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. Remove pot from heat.



2. Prep ingredients

Finely chop **cilantro stems**, keeping **leaves** whole. Halve **bok choy** lengthwise, rinse to remove any grit, and cut crosswise into 1-inch thick slices. Trim **snow peas**. Trim **carrot**; thinly slice on an angle. Coarsely chop **peanuts**. Squeeze **1½ tablespoons lime juice** into a medium bowl; cut any remaining lime into wedges. Finely grate **¼ teaspoon garlic** into bowl with juice.



5. Finish noodles

Add **sauce** and **cooked noodles** to pot with **veggies**, tossing until combined and noodles are coated in sauce. Add **whole cilantro leaves**, and toss to combine.



3. Prep sauce

To bowl with **lime juice and garlic**, add **tamari, peanut butter, cilantro stems, ⅓ cup water**, and **1 tablespoon sugar**. Whisk to combine; set aside until step 5.



6. Serve

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

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**