



## Take-Out Style: Peanut Rice Noodle Stir-Fry

with Snow Peas, Carrots & Bok Choy

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.



30min



2 Servings



## What we send

- 5 oz pkg stir-fry noodles
- ½ oz fresh cilantro
- ½ lb baby bok choy
- 4 oz snow peas
- 4 oz carrot
- 1 oz salted peanuts <sup>5</sup>
- 2 limes
- garlic
- 2 oz tamari soy sauce <sup>6</sup>
- 2 pkts peanut butter <sup>5</sup>

## 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 800kcal, Fat 25g, Carbs 89g, Proteins 15g



### 1. Cook noodles

Fill a large pot with **salted water**; bring to a boil over high heat. Add **noodles** to boiling water and cook, stirring frequently to prevent sticking, until just tender, 4–6 minutes. Drain and rinse under cold water. Reserve pot for step 4.



### 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.



### 3. Prep peanut sauce

To bowl with **lime juice and garlic**, add **tamari**, **all of the peanut butter**, **cilantro stems**, **⅓ cup water**, and **1 tablespoon sugar**. Whisk to combine; reserve for step 5.



### 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.



### 5. Finish noodles

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



### 6. Serve

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