



Customize to add Sirloin Steak

Cold Peanut Noodle Salad



20-30min



2 Servings

| We customized this recipe with sirloin steak.

What we send

- 1 bell pepper
- 2 scallions
- 1 cucumber
- 1 oz fresh ginger
- 2 (½ oz) tamari soy sauce ⁶
- 1 pkt peanut butter ⁵
- 1 oz tahini ¹¹
- 6 oz chuka soba noodles ¹
- 10 oz pkg sirloin steaks
- 1 oz salted peanuts ⁵

What you need

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar

Tools

- large pot
- medium skillet

Allergens

Wheat (1), Peanuts (5), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 860kcal, Fat 30g, Carbs 91g, Protein 50g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Halve **pepper**, remove stem and seeds, then cut into ⅛-inch-thick strips. Trim **scallions**, then thinly slice, keeping dark greens separate.

Cut **cucumber** into ¼-inch-thick planks (peel, if desired), then halve crosswise and cut into thin matchsticks.

Peel and finely chop **1 teaspoon ginger**.



4. Cook noodles

Add **noodles** to boiling water and cook, stirring, until just tender, about 5 minutes.

Reserve **¼ cup cooking water**, then drain noodles, rinse with cold water, and drain again.



2. Pickle vegetables

In a medium bowl, whisk to combine **1 tablespoon vinegar**, **⅛ teaspoon salt**, **a few grinds of pepper**, and **a pinch of sugar**.

Add **cucumbers, peppers**, and **sliced scallion whites and light greens**; toss to combine. Set aside to pickle until step 5.



5. Cook steak

Pat **steaks** dry, then season all over with **salt** and **pepper**.

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **steaks** and cook until deeply browned and medium-rare, 3-5 minutes per side, depending on thickness. Transfer to a cutting board and let rest for 5 minutes, then thinly slice.



3. Make peanut sauce

In a large bowl, whisk to combine **all of the tamari**, **peanut butter**, **tahini**, **chopped ginger**, **1½ tablespoons sugar**, and **1 tablespoon vinegar** until very smooth.



6. Serve

Whisk **reserved cooking water** into **peanut sauce**; add **noodles** and **pickled vegetables**; toss well to coat. Season to taste with **salt** and **pepper**. Coarsely chop **peanuts**.

Spoon **noodles and vegetables** into shallow bowls and top with **chopped peanuts**, **sliced scallion dark greens**, and **sliced steak**. Enjoy!