



Stir Fried Salmon Noodles

with Broccolini



20-30min



2 Servings

Caramelized chunks of salmon. Wavy, tender noodles that still hold their shape. A rich, syrupy marinade that soaks into the broccolini florets. You may ask: but where's my broth? We promise your ramen noodles will be perfectly happy once tossed with our three star ingredients: fiery sambal olek, nutty sesame oil, and lots of fresh spicy ginger. And so will you! Get ready to slurp. Cook, relax a...

What we send

- sambal oelek ¹⁷
- broccolini
- scallions
- lime
- fresh ginger
- toasted sesame oil ¹¹
- garlic clove

What you need

Tools

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

Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal



1. Prep ingredients

Zest and juice lime. Thinly slice scallions. Trim broccolini stalk ends and cut in half lengthwise. Peel and grate garlic and ginger. Remove salmon skin by sliding a knife between skin and flesh, angling the knife towards the skin. Cut salmon into 1 to 2-inch chunks.



2. Marinate salmon

Combine lime zest and juice, garlic, ginger, soy, sambal oelek, 2 tablespoons sesame oil, and 1 teaspoon sugar. Add salmon chunks and toss to coat.



3. Cook noodles

Meanwhile, bring a pot of water to a boil. Add broccolini and cook for 2 minutes. Remove with tongs or a slotted spoon. Add noodles to water and cook for 2 minutes. Drain well.



4. Cook salmon

Heat 1 tablespoon of sesame oil in large nonstick skillet over high heat. Drain the salmon from the marinade (reserving marinade) and cook, turning for 1 ½ minutes until caramelized. Remove and wipe out skillet.



5. Add vegetables

Add remaining oil to the skillet over medium high heat. Add ¾ of the scallions and stir fry for 30 seconds. Add the broccolini and the reserved salmon marinade. Cook, stirring, until broccolini is cooked, about 3-5 minutes.



6. Finish

Add ¼ cup of water, the noodles and the salmon. Cook, tossing gently until warmed throughout, about 2 minutes. Top with remaining scallions. Enjoy!