



Hand-Cut Peanut Noodles

with Broccoli & Sliced Omelette



30-40min



2 Servings

A Southeast Asian pantry staple, coconut milk powder is made from dried, raw, unsweetened coconut cream. When mixed with hot tap water, the powder magically transforms into a full-flavored, creamy coconut milk. We mix this superstar ingredient with peanut butter, tamari, and a little sugar to create a luscious sauce for fresh noodles.

What we send

- 1 oz fresh ginger
- 1 oz scallions
- 1 oz salted peanuts ²
- 1 lime
- 2 pkts peanut butter ²
- 2 oz tamari soy sauce ³
- ¾ oz pkt coconut milk powder ^{4,5}
- ½ oz toasted sesame oil ⁶
- 8.8 oz lasagna sheets ^{1,7}
- ½ lb broccoli

What you need

- sugar
- 2 large eggs ¹
- kosher salt
- neutral oil

Tools

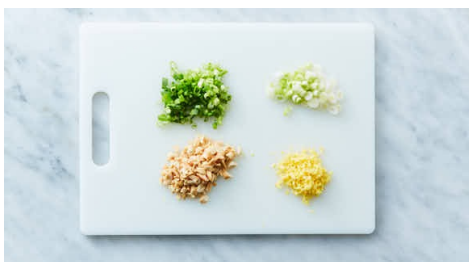
- large saucepan
- medium nonstick skillet

Allergens

Egg (1), Peanuts (2), Soy (3), Milk (4), Tree Nuts (5), Sesame (6), Wheat (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1020kcal, Fat 54g, Carbs 99g, Protein 40g



1. Prep ingredients

Bring a large saucepan of water to a boil. Cover and keep warm over low heat. Meanwhile, peel and finely chop **1½ tablespoons ginger**. Trim **scallions**; finely chop whites and light greens and thinly slice dark greens, keeping them separate. Coarsely chop **peanuts**.



2. Make peanut sauce

Squeeze **1 tablespoon lime juice** into a medium bowl. Add **all of the peanut butter, tamari, coconut powder, sesame oil, scallion whites and light greens, and 1 tablespoon sugar**. Add **⅔ cup warm water** and whisk until smooth. (Alternatively, combine all of the ingredients in a blender or food processor and pulse until smooth.) Cut any remaining lime into wedges.



3. Prep noodles

Stack **lasagna sheets**, then slice crosswise into ¼-inch wide strips.



4. Prep & blanch broccoli

Trim ends from **broccoli**, then cut crowns into ½-inch florets. Return **water** to a boil. Add broccoli and cook until bright green and crisp-tender, about 3 minutes. Use a slotted spoon to transfer to a colander to drain. Pat dry. Keep **water** boiling on stovetop.



5. Cook omelette

In a small bowl, beat **2 large eggs** with a **pinch of salt**. Heat **1 tablespoon neutral oil** in a medium nonstick skillet over medium heat until shimmering. Add beaten eggs and cook until bottom is set, about 1 minute. Fold sides into center to make a rectangle. Flip and cook until set, about 1 minute. Transfer to a board; cut into ¼-inch wide strips.



6. Cook noodles & serve

Add **noodles** to **boiling water**; cook, stirring, until tender, 2-3 minutes. Drain. To skillet, add **1 tablespoon oil, chopped ginger, and broccoli**; cook over medium, 2 minutes. Add noodles and **peanut sauce**; cook, tossing, until sauce is thickened, 2-3 minutes. Fold in **omelette strips**. Serve **noodles** with **peanuts, scallion dark greens, and lime wedges**. Enjoy!