



## Miso-Tahini Udon Noodle Salad

with Blistered Asparagus & Scallion



ca. 20min



2 Servings

The dynamic duo of miso and tahini gives this dish a deeply nutty-umami flavor that really packs a punch. Blistering the asparagus and scallions keeps them vibrant green and crisp-tender and adds a slightly smoky flavor thanks to the gentle char they get in the hot skillet. Tender udon noodles are coated in the dressing to make for a light but satisfying meal perfect for warm weather evenings. ...



## What we send

- fresh ginger
- asparagus
- scallion bunch
- rice vinegar
- honey packet

## What you need

- coarse kosher salt
- freshly ground pepper

## Tools

- colander
- medium skillet

**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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 636.0kcal, Fat 19.5g, Proteins 24.5g, Carbs 95.6g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Peel and grate **½ of the ginger** (save rest for own use) into a large bowl. Trim bottom 2-inches from **asparagus** then cut into 1-inch pieces. Trim ends from **scallions**, then thinly slice 1 scallion on an angle (reserve for step 6). Cut **remaining scallions** into 1-inch pieces.



### 4. Cook noodles

Add **noodles** to boiling water and cook, stirring, until almost tender, about 3 minutes. Add **edamame** to pot and continue cooking until noodles are just tender and edamame is warmed through, 2-3 minutes. Reserve **¼ cup cooking water**, then drain. Rinse noodles under warm water and drain well.



### 2. Make dressing

To large bowl with **ginger**, add **miso**, **tahini**, **rice vinegar**, and **honey**; whisk to combine.



### 5. Toss noodles

Add **blistered asparagus** and **scallions**, **noodles**, and **3 tablespoons of the cooking water** to the large bowl with dressing and toss gently to combine; season to taste with **salt** and **pepper**.



### 3. Blister vegetables

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **asparagus** and **1-inch scallion pieces**, and cook, stirring often, until asparagus is bright green and the vegetables are blistered, about 5 minutes. Remove from heat and season to taste with **salt** and **pepper**.



### 6. Finish & serve

Serve **noodles** topped with **remaining sliced scallion**. Enjoy!