

DINNERLY



Summer Rice Noodle Salad with Bell Peppers & Peanut Dressing



20-30min



2 Servings

This is take out for staying in. It's a quick take on one of our faves—a Vietnamese summer noodle salad. It's loaded with crisp, pickled veggies and a delectable peanut sauce. We've got you covered!

WHAT WE SEND

- 5 scallions
- 5 oz pad Thai noodles
- 1 cucumber
- 1 bell pepper
- 2 (1.15 oz) peanut butter ⁵
- 2 (½ oz) tamari soy sauce ⁶

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- sugar

TOOLS

- large pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 690kcal, Fat 24g, Carbs 109g, Protein 17g



1. Prep ingredients

Bring a large pot of **salted water** to a boil.

Quarter **bell pepper** lengthwise, discard stem and seeds, then thinly slice crosswise. Trim ends from **half of the scallions**, then thinly slice, keeping dark greens separate. Halve **cucumber** lengthwise (peel if desired), then cut into ¼-thick half moons.



2. Pickle vegetables

In a medium bowl, whisk **1 tablespoon vinegar**, a pinch of **sugar**, ⅛ **teaspoon salt**, and a **few grinds of pepper**. Add **cucumbers, peppers, and scallion whites and light greens**. Toss to combine and let marinate until step 5.



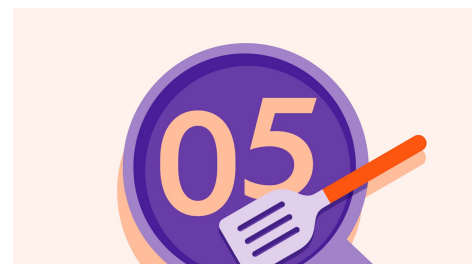
3. Make peanut sauce

In a medium bowl, combine **all of the peanut butter and tamari**, **3 tablespoons vinegar**, **1½ tablespoons sugar**, **1 tablespoon water**, a pinch of **salt**, and a **few grinds of pepper**. Whisk until smooth.



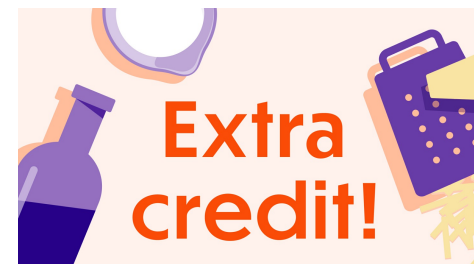
4. Cook noodles

Add **noodles** to pot with boiling **salted water**. Cook, stirring occasionally to prevent sticking, until tender, 9–11 minutes. Drain, then rinse under cold water and toss with **1 teaspoon oil**. Use kitchen shears to cut noodles in half directly in colander.



5. Finish & serve

Add **noodles** and **pickled vegetables** to bowl with **peanut sauce**; toss to combine. Serve **rice noodle salad** topped with **scallion dark greens**. Enjoy!



6. Change it up!

If you've got a lime on hand, you can swap in fresh lime juice in place of the vinegar, and top with chopped peanuts for extra crunch!