

# DINNERLY



## Japanese Salad with Gluten Free-Noodles

& Sesame Dressing



ca. 20min



2 Servings

There's something about this salad...just looking at it soothes the soul, not to mention our stomachs. This is our vegetarian take on hiyashi chuka, AKA a Japanese cold noodle salad that has us feeling calm, cool, and collected. Fresh corn on the cob, cucumber, tomato, scallions, and eggs just need a toss in a quick sesame dressing before it's ready to slurp up. We've got you covered!

#### WHAT WE SEND

- 1 ear of corn
- 1 cucumber
- 1 plum tomato
- 2 scallions
- 2 (1 oz) tahini <sup>11</sup>
- 2 (1.8 oz) ponzu sauce <sup>6</sup>
- 5 oz pad Thai noodles

#### WHAT YOU NEED

- kosher salt
- sugar
- 2 large eggs <sup>3</sup>
- neutral oil

#### TOOLS

- medium saucepan
- microwave
- medium nonstick skillet

#### ALLERGENS

Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 740kcal, Fat 26g, Carbs 108g, Protein 21g



#### 1. Cook noodles

Bring a medium saucepan of **salted water** to a boil. Add **noodles**; cook, stirring occasionally to prevent sticking, until just tender, 6–8 minutes. Drain and rinse under cool water; toss with **1 teaspoon oil**.



#### 2. Prep ingredients

Shuck **corn**; remove any strings. Wrap in a damp paper towel. Microwave on high until tender, 3–4 minutes. Let cool, then carefully cut kernels from cob.

Peel **cucumber**, if desired; cut half of the cucumber into thin matchsticks (save rest for own use). Halve **tomato** and thinly slice. Trim **scallions**; thinly slice on an angle.



#### 3. Mix sesame dressing

In a large bowl, whisk together **all of the tahini**, **3 tablespoons sugar**, and **2 tablespoons water** until smooth and creamy. Whisk in **all of the ponzu sauce** until combined.



#### 4. Cook omelette

In a small bowl, beat **2 large eggs** with **2 teaspoons sugar** and **¼ teaspoon salt**.

In a medium nonstick skillet, heat **1 teaspoon oil** over medium. Add egg mixture; swirl to coat skillet, then lower heat to medium-low. Cover and cook until eggs are set but still shiny, 3–4 minutes. Slide onto a cutting board and let cool; roll and cut into thin ribbons.



#### 5. Assemble & serve

Add **noodles** to bowl with **dressing** and mix well to coat. Divide noodles between bowls; top with **corn**, **cucumbers**, **tomatoes**, **scallions**, and **omelette**.

Serve **noodle salad** drizzled with **any remaining dressing** in bowl. Enjoy!



#### 6. Take it to the next level

We made this a meatless meal on purpose, but if you have carnivores at the table, try adding some shrimp or thinly sliced ham.