# MARLEY SPOON



# **Cold Peanut Noodle Salad**

with Pickled Veggies



20-30min 2 Servings

A noodle salad is the best kind of salad. We quickly boil ramen noodles until just tender, then we toss them in a peanut buttery sauce with crisp bell peppers and cucumbers.

#### What we send

- 1 bell pepper
- 2 scallions
- 1 cucumber
- 1 oz fresh ginger
- 2 (½ oz) tamari soy sauce 6
- 1.15 oz peanut butter <sup>5</sup>
- 1 oz tahini 11
- 2 (2½ oz) ramen noodles 1
- 1 oz salted peanuts 5

## What you need

- · kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar

#### **Tools**

large pot

#### **Allergens**

Wheat (1), Peanuts (5), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 410kcal, Fat 26g, Carbs 36g, Protein 15g



# 1. Prep ingredients

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

Halve **pepper**, discard stem and seeds, then cut into ½-inch-thick strips. Cut **cucumber** into ½-inch thick planks (peel if desired), then halve crosswise and cut into thin matchsticks.

Trim **scallions**, then thinly slice, keeping dark greens separate. Peel and finely chop **1 teaspoon ginger**.



### 2. Pickle vegetables

In a medium bowl, whisk to combine 1 tablespoon vinegar, ½ teaspoon salt, a few grinds of pepper, and a pinch of sugar.

Add **cucumbers**, **peppers**, and **scallion whites and light greens**; toss to combine. Set aside to pickle until step 5.



3. Make peanut sauce

In a large bowl, whisk to combine **all of** the tamari, peanut butter, tahini, chopped ginger, 1½ tablespoons sugar, and 1 tablespoon vinegar until very smooth.



#### 4. Cook noodles

Add **noodles** to pot with boiling **salted** water and cook, stirring occasionally, until al dente and noodles come apart, about 2 minutes. Reserve ¼ cup cooking water, then drain.



# 5. Sauce noodles & veggies

Whisk **reserved cooking water** into bowl with **peanut sauce**. Add **noodles** and **pickled vegetables**; toss well to coat. Season to taste with **salt** and **pepper**.



# 6. Chop peanuts & serve

Coarsely chop **peanuts**.

Serve **noodles and vegetables** topped with **chopped peanuts** and **scallion dark greens**. Enjoy!