

# 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 egg 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 piece fresh ginger
- 2 (½ oz) tamari soy sauce <sup>4</sup>
- 1.15 oz peanut butter <sup>2</sup>
- 1 oz tahini <sup>3</sup>
- 2 (2½ oz) Chinese egg noodles <sup>1,5</sup>
- 1 oz salted peanuts <sup>2</sup>

## What you need

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

## Tools

- large pot

## Allergens

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

## Nutrition per serving

Calories 540kcal, Fat 24g, Carbs 82g, Protein 14g



### 1. Prep ingredients

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

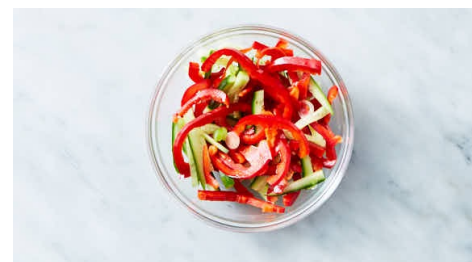
Halve **pepper**, discard stem and seeds, then cut into ⅛-inch-thick strips. Cut **cucumber** into ¼-inch thick planks (peel if desired), then halve crosswise and cut into thin matchsticks.

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



### 4. Cook noodles

Add **noodles** to pot with **boiling water** and cook, stirring to prevent clumping, until al dente, 4-5 minutes. Reserve **¼ cup cooking water**, then drain.



### 2. Pickle vegetables

In a medium bowl, whisk to combine **1 tablespoon vinegar**, **⅛ 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.



### 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**.



### 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.



### 6. Chop peanuts & serve

Coarsely chop **peanuts**.

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