

DINNERLY



Peanut Noodles with Broccoli & Scallions



20-30min



2 Servings

Someone once told us that the best way to deal with work week problems is to just eat more noodles. TBH, that seems like terrible advice. That said, we love these sweet and savory peanut noodles, so we're rolling with it. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 2 scallions
- 1 oz salted peanuts ²
- 2 (1.15 oz) peanut butter ²
- 2 (2½ oz) Chinese egg noodles ^{1,4}
- 2 oz teriyaki sauce ^{3,4}

WHAT YOU NEED

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

TOOLS

- large pot
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 650kcal, Fat 37g, Carbs 78g, Protein 17g

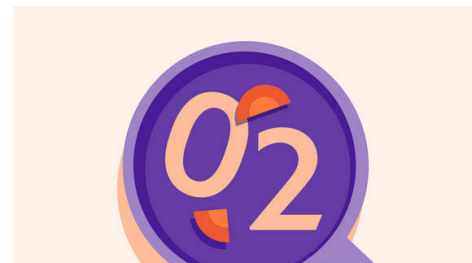


1. Prep ingredients

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

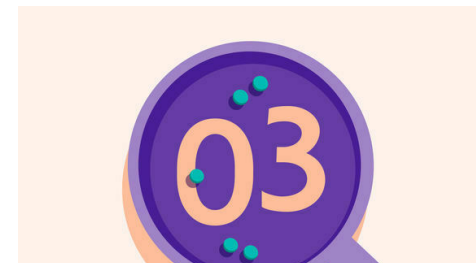
Cut **broccoli** into ½-inch florets, if necessary. Trim ends from **scallions**, then thinly slice about ¼ cup; set aside for serving. Cut remaining scallion into 1-inch pieces.

Coarsely chop **peanuts**.



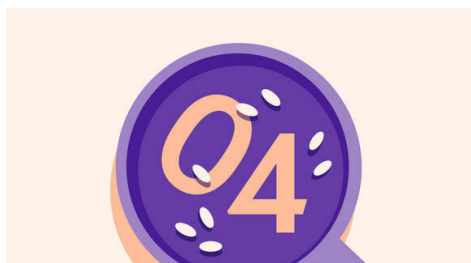
2. Make peanut sauce

In a medium bowl, whisk to combine **all of the peanut butter, teriyaki sauce, 2 tablespoons water**, and **1 teaspoon each of sugar and vinegar**; set aside until step 5.



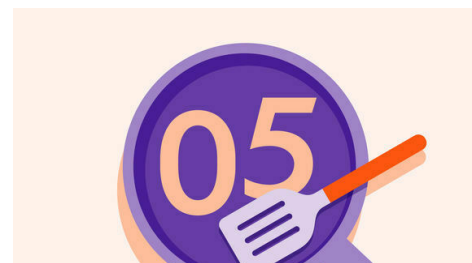
3. Cook noodles

Add **noodles** to pot with **boiling water**; cook, stirring occasionally, until al dente and noodles come apart, 4–5 minutes. Reserve ¼ cup **cooking water** and drain. Return noodles to pot off heat and reserve for step 5.



4. Cook broccoli & scallions

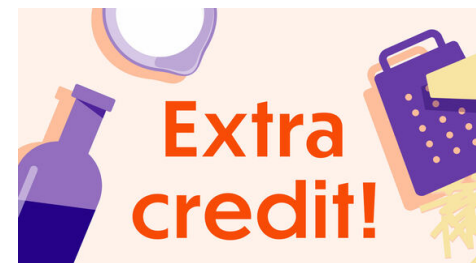
While **noodles** cook, heat **2 tablespoons oil** in a medium skillet over medium-high until shimmering. Add **broccoli** and cook, stirring frequently, until browned in spots and crisp-tender, about 4 minutes. Stir in **1-inch scallion pieces** and cook until softened, about 2 minutes.



5. Finish & serve

Return pot with **noodles** to medium heat, then add **broccoli and scallions, peanut sauce**, and **reserved cooking water**. Cook, tossing to combine, about 1 minute. Season to taste with **salt and pepper**.

Serve **peanut noodles** and **broccoli** topped with **chopped peanuts** and **thinly sliced scallions**. Enjoy!



6. Protein boost!

If you're looking to amp up the protein, our handy protein packs can help you get there. Stir in some sautéed shrimp or grilled chicken with the veggies and sauce in step 5.