



## Miso-Tahini Udon Salad

with Blistered Asparagus & Scallions



ca. 20min



2 Servings

The dynamic duo of miso and tahini gives this dish a deeply nutty-umami flavor that really packs a punch. Blistering the asparagus and scallions keeps them vibrant green and crisp-tender and adds a slightly smoky flavor thanks to the gentle char they get in the hot skillet. Tender udon noodles are coated in the dressing to make for a light but satisfying meal perfect for warm weather evenings.



## What we send

- 1 oz fresh ginger
- ½ lb asparagus
- 5 scallions
- 0.63 oz miso paste <sup>1</sup>
- 1 oz tahini <sup>2</sup>
- 1 oz rice vinegar
- ½ oz honey
- 7 oz udon noodles <sup>3</sup>
- 2½ oz edamame <sup>1</sup>

## What you need

- kosher salt & ground pepper
- neutral oil

## Tools

- medium pot
- microplane or grater
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 630kcal, Fat 19g, Carbs 98g, Protein 20g



### 1. Prep ingredients

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

Peel and finely grate **half of the ginger** into a large bowl. Trim bottom 2-inches from **asparagus**, then cut into 1-inch pieces.

Trim **scallions**, then thinly slice 1 scallion on an angle (reserve for step 6). Cut **remaining scallions** into 1-inch pieces.



### 4. Cook noodles & edamame

Add **noodles** to boiling water and cook, stirring, until almost tender, about 3 minutes. Add **edamame** to pot and continue cooking until noodles are just tender and edamame is warmed through, 2-3 minutes.

Reserve **¼ cup cooking water**, then drain. Rinse noodles under warm water and drain well.



### 2. Make dressing

To large bowl with **grated ginger**, add **miso sauce, tahini, rice vinegar**, and **honey**; whisk to combine.



### 5. Toss noodles

Add **blistered asparagus and scallions, noodles**, and **3 tablespoons of the cooking water** to large bowl with **dressing** and toss gently to combine. Season to taste with **salt** and **pepper**.



### 3. Blister vegetables

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **asparagus** and **1-inch scallion pieces**; cook, stirring often, until asparagus is bright green and vegetables are blistered, about 5 minutes. Remove from heat and season to taste with **salt** and **pepper**.



### 6. Finish & serve

Serve **noodles** topped with **reserved sliced scallions**. Enjoy!