



## Cucumber & Shiitake Mushroom Stir-Fry

with Udon Noodles & Cashews



30-40min



2 Servings

The trick to the perfect stir-fry is finding the right balance of flavor and texture. Here we combine fresh udon noodles with a sweet and savory tamari-sesame sauce. Stir-fried shiitake mushrooms add an umami-meatiness, and wait for it, cucumbers! Forget being "cool as a cucumber," quickly cooking the cukes pulls out some of the moisture, giving a fresh, satisfying crunch to this stir-fry.



## What we send

- 1 cucumber
- 2 scallions
- 1 piece fresh ginger
- garlic
- 2 (2 oz) shiitake mushrooms
- ½ oz toasted sesame oil <sup>1</sup>
- 2 (½ oz) tamari soy sauce <sup>2</sup>
- 11 oz fresh udon noodles <sup>3</sup>
- 1 lime
- 1 oz salted cashews <sup>4</sup>

## What you need

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

## Tools

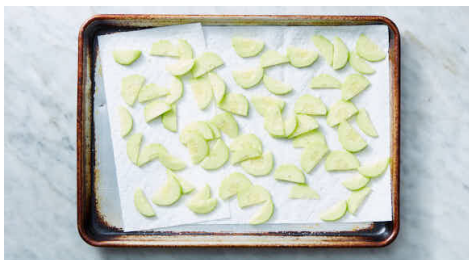
- medium pot
- rimmed baking sheet
- large nonstick skillet

## Allergens

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

## Nutrition per serving

Calories 560kcal, Fat 32g, Carbs 60g, Protein 12g



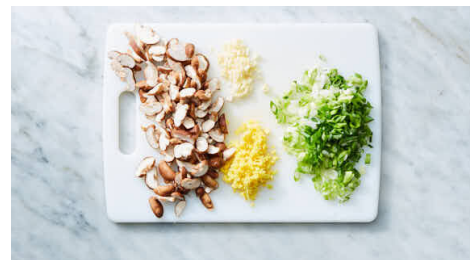
### 1. Prep cucumber

Bring a medium pot of **salted water** to a boil. Trim **cucumber**, peel, halve lengthwise, and cut crosswise into ¼-inch thick slices. Line a rimmed baking sheet with paper towels. Transfer cucumber slices to prepared baking sheet in a single layer; sprinkle with **salt**. Let cucumbers stand at room temperature for 5 minutes.



### 4. Start stir-fry

Heat **1 tablespoon neutral oil** in a large nonstick skillet over high. Stir in **all but 2 tablespoons of the scallions**; cook until fragrant, about 30 seconds. Add **mushrooms** and **a pinch of salt**; cook, stirring, until softened and browned, about 3 minutes. Add **cucumbers, chopped ginger**, and **½ tablespoon neutral oil**; cook, stirring, until browned in spots, about 3 minutes more.



### 2. Prep ingredients

Trim **scallions**, then thinly slice. Peel and finely chop **half of the ginger** (save rest for own use). Finely chop **2 large garlic cloves**. Remove and discard stems from **shiitake mushrooms**, then thinly slice caps. Press a second sheet of paper towel on top of **cucumbers** and soak up as much water as possible.



### 5. Finish stir-fry

Reduce skillet heat to medium, then stir in **sauce**. Add **noodles** and cook, stirring often, until noodles are coated in sauce and warmed through, about 1 minute. Season to taste with **salt** and **pepper**.



### 3. Make sauce & cook noodles

In a small bowl, combine **chopped garlic, sesame oil, all of the tamari, 1 tablespoon neutral oil, 2½ teaspoons sugar, 1 teaspoon vinegar**, and **½ teaspoon salt**; set sauce aside until step 5. Add **noodles** to boiling water and cook, stirring to separate, until just tender, about 2 minutes. Drain and rinse noodles, then drain again and set aside in colander.



### 6. Finish & serve

Cut **lime** into wedges. Coarsely chop **cashews**. Serve **noodles and cucumbers** with **cashews** on top. Garnish with **remaining scallions** and **a sprinkle of crushed red pepper**, if desired. Serve with **lime wedges** on the side for squeezing over. Enjoy!