



## Whole Wheat Noodle Salad

with Basil, Green Beans, and Peanuts



20-30min



2 Servings

One of our favorite ways to eat cucumbers is cooked! A little unconventional, but stay with us because in this case, they are warmed in a pan and coated in a sesame-tamari sauce. We then add tender, whole wheat ramen noodles, green beans, and fragrant basil. Whole, skin-on peanuts get fried in oil and add a little something special along with their delightful crunch and nutty flavor. Cook, rela...



## What we send

- fresh basil
- Persian cucumbers
- garlic
- scallions
- toasted sesame oil <sup>11</sup>
- lime
- green beans

## What you need

- coarse kosher salt
- sugar

## Tools

- colander
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 480kcal, Fat 26g, Carbs 54g, Proteins 12g



### 1. Prep vegetables

Trim ends from **cucumbers**, halve lengthwise, and thinly slice crosswise into half moons. Trim stem ends from **green beans** and cut into 1-inch pieces. Trim ends from **scallions** and thinly slice, separating greens and whites. Finely chop **2 cloves garlic**. Pick **basil leaves** from stems and tear any large leaves.



### 4. Fry peanuts

Heat **2 tablespoons neutral oil** in a large skillet over medium-high. Add **peanuts** and cook, stirring constantly, until golden, 2-4 minutes. Using a slotted spoon, transfer peanuts to a small bowl, leaving fat in the pan, and season with **salt**.



### 2. Make sauce

Halve **lime** and squeeze **juice** into a small bowl. Add **tamari**, **sesame oil**, and **2 teaspoons sugar** and whisk until sugar dissolves. Set aside.



### 5. Cook vegetables

To the same skillet, add **chopped garlic** and **scallion whites** and cook, stirring, until fragrant, about 1 minute. Add **cucumbers**, season with **salt**, and cook, tossing until beginning to soften, about 2 minutes.



### 3. Cook ramen & green beans

Bring a medium pot of **salted water** to a boil. Add **green beans** and cook until bright green, about 2 minutes. Add **noodles** to beans and cook until noodles are chewy-tender and beans are tender, 1-1½ minutes longer; drain and set aside.



### 6. Finish

Add **noodles** and **green beans** to skillet and toss to combine. Give **tamari mixture** a whisk and add to skillet along with **¾ of the basil**. Cook, tossing, until basil wilts and liquid is reduced and coats the noodles, about 2 minutes. Serve **noodles** topped with **scallion greens**, **fried peanuts**, and **remaining basil**. Enjoy!