



Take-Out Style Peanut Noodles

with Bell Pepper, Cucumber & Scallions



20-30min



2 Servings

Chukka soba or 'curly ramen noodles' are a type of Japanese dried wheat noodle that have a distinct curly appearance due to folding the noodles in an intricate pattern before they are dried. The noodles are cooked until just tender, then are tossed in a peanut buttery sauce with crisp bell peppers and cucumbers.

What we send

- 1 bell pepper
- 1 oz scallions
- 1 cucumber
- 1 oz fresh ginger
- 2 (½ oz) tamari in fish-shaped pods ¹
- 1½ oz peanut butter ²
- 1 oz tahini ³
- 1 (6 oz) pkg chukka soba noodles ⁴
- 1 oz salted peanuts ²

What you need

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

Tools

- large pot

Allergens

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

Nutrition per serving

Calories 680kcal, Fat 26g, Carbs 90g, Protein 25g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Halve **pepper**, remove stem and seeds, then cut into ⅛-inch-thick strips. Trim **scallions**, then thinly slice, keeping dark greens separate. Cut **cucumber** into ¼-inch-thick planks (peel, if desired), then halve crosswise and cut into thin matchsticks. Peel and finely chop **1 teaspoon ginger**.



4. Cook noodles

Add **noodles** to boiling water and cook, stirring, until just tender, about 5 minutes. Reserve **¼ cup cooking water**, then drain noodles, rinse with cold water, and drain again.



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**; tossing to combine. Set aside to pickle until step 5.



5. Sauce noodles

Whisk **reserved cooking water** into **peanut sauce**. To the bowl with peanut sauce, add **noodles** and **pickled vegetables**, and 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**, **1 tablespoon vinegar**, and **1½ tablespoons sugar**, until very smooth.



6. Chop peanuts & serve

Coarsely chop **peanuts**. Spoon **noodles and vegetables** into shallow bowls and top with **chopped peanuts** and **scallion dark greens**. Enjoy!