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Coconut-Peanut Rice Noodles

with Blistered Zucchini & Green Beans



20-30min



2 Servings

Satay dipping sauce is so irresistible, we thought it was high time it got off the sidelines as a dip and into the spotlight as a showstopping sauce. Zucchini and green beans get nice and charred in a searing hot skillet before getting tossed with tender rice noodles and the creamy satay sauce. It gets showered with fresh cilantro, chopped peanuts, and a squeeze of tart lime juice just before s...

What we send

- fresh cilantro
- lime
- Sriracha
- zucchini
- green beans
- stir-fry rice noodles

What you need

- coarse kosher salt
- sugar

Tools

- colander
- large saucepan
- medium 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 780.0kcal, Fat 31.0g, Proteins 20.0g, Carbs 114.0g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Trim ends from **zucchini**, then halve lengthwise, and slice crosswise into ¼-inch thick half-moons. Trim stem ends from **green beans** and cut in half crosswise. Pick **cilantro leaves** from **stems**; finely chop stems only and keep whole leaves separate.



4. Cook noodles

Add **rice noodles** to boiling water and cook, stirring occasionally, until al dente, about 7 minutes. Reserve **¼ cup cooking water**, then drain noodles. Return noodles to saucepan.



2. Char vegetables

Heat **1 tablespoon oil** in a medium skillet over high. Add **zucchini, green beans,** and **½ teaspoon salt** and cook, stirring occasionally, until vegetables are beginning to soften and are charred in spots, 5-7 minutes. Transfer to a bowl and cover to keep warm. Reserve skillet for step 5.



5. Cook sauce

Meanwhile, return skillet to high heat. Add **coconut-peanut sauce**, and bring to a boil. Reduce heat to medium-high and rapidly simmer until slightly thickened, 3-5 minutes. Remove from heat and whisk in **lime juice**.



3. Prep coconut-peanut sauce

Meanwhile, in a medium bowl, whisk together **coconut milk powder** with **½ cup very hot tap water**. Add **all of the peanut butter, Sriracha, tamari and cilantro stems, 2 tablespoons sugar,** and **½ teaspoon salt**; whisk to combine. Squeeze **1 tablespoon lime juice** into a small bowl. Cut any remaining lime into wedges. Coarsely chop **peanuts**.



6. Finish noodles & serve

To saucepan with **noodles**, add **charred vegetables, coconut-peanut sauce,** and **reserved cooking water** and toss to combine. If necessary, **add 1 tablespoon of water** at a time, to loosen sauce a bit. Serve **noodles** topped with **cilantro, chopped peanuts,** and **any lime wedges** for squeezing over. Enjoy!