



Miso-Tahini Udon Noodle Salad

with Blistered Asparagus & Scallion

 20-30min  4 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

- scallion bunch
- fresh ginger
- honey packet
- rice vinegar
- asparagus

What you need

- coarse kosher salt
- freshly ground pepper

Tools

- colander
- large pot
- 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

Calories 617.0kcal, Fat 19.2g, Proteins 23.4g, Carbs 92.5g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and grate **ginger** into a large bowl. Trim bottom 2-inches from **asparagus** and cut into 1-inch pieces. Trim ends from **scallions**, then thinly slice 2 scallions on an angle (reserve for step 6) and cut **remaining scallions** into 1-inch pieces.



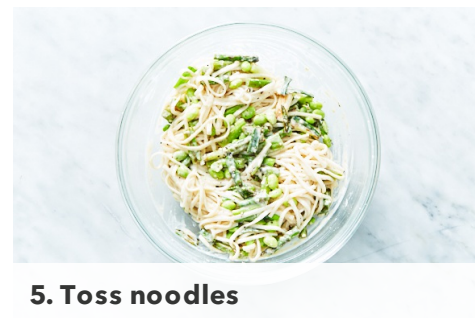
4. Cook noodles

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 **ginger**, add **miso**, **tahini**, **rice vinegar**, and **honey**; whisk to combine.



5. Toss noodles

Add **asparagus**, **noodles**, and **¼ cup cooking water** to the large bowl with **dressing** and toss gently to combine; season to taste with **salt** and **pepper**.



3. Blister vegetables

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **asparagus** and **1-inch scallion pieces**, and cook, stirring often, until asparagus is bright green and the 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!