



FAST

Hand-Cut Peanut Noodles

with Broccoli & Sliced Omelet



20-30min



2 Servings

A Southeast Asian pantry staple, coconut milk powder is made from dried, raw, unsweetened coconut cream. When mixed with hot tap water, the powder magically transforms into a full-flavored, creamy coconut milk. We mix this superstar ingredient with peanut butter, tamari, and a little sugar to create a luscious sauce for fresh noodles.

What we send

- peanut butter ⁵
- tamari soy sauce ⁶
- fresh ginger
- coconut milk powder ^{7,15}
- toasted sesame oil ¹¹
- broccoli
- salted peanuts ⁵
- scallions
- lasagna sheets ^{1,3}
- lime

What you need

- kosher salt & ground pepper
- sugar

Tools

- colander
- saucepan
- nonstick 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.

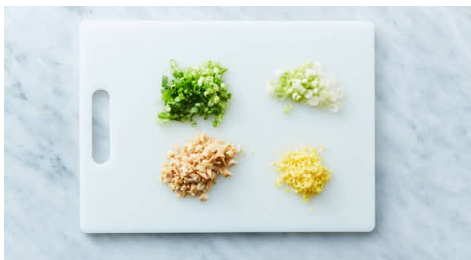
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Peanuts (5), Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 960kcal, Fat 51g, Carbs 101g, Proteins 33g



1. Prep ingredients

Bring a large saucepan of **unsalted water** to a boil. Cover and keep warm over low heat. Meanwhile, peel and finely chop **1 ½ tablespoons ginger**. Trim ends from **scallions**, then finely chop whites, and thinly slice dark greens, keeping dark greens separate. Coarsely chop **peanuts**.



4. Prep & blanch broccoli

Cut **broccoli** into ½-inch florets and thinly slice the stems. Return water to a boil. Add broccoli and cook until bright green and crisp-tender, about 3 minutes. Use a slotted spoon to transfer to a colander to drain. Pat dry. Keep water boiling on stovetop.



2. Make peanut sauce

Squeeze **1 tablespoon lime juice** into a medium bowl. Add **peanut butter, tamari, coconut powder, sesame oil, scallion whites, and 1 tablespoon sugar**. Add **⅔ cup warm water** and whisk until smooth. Alternatively, combine all of the ingredients in a blender or food processor and pulse until smooth. Cut any remaining lime into wedges.



5. Cook omelet

In a small bowl, beat **2 eggs** with a **pinch of salt**. Heat **1 tablespoon oil** in medium, nonstick skillet over medium heat until shimmering. Add beaten egg and cook until bottom is set, about 1 minute. Fold sides into center to make a rectangle. Flip and cook until set, about 1 minute. Transfer to a board; cut into ¼-inch wide strips. Reserve skillet for step 6.



3. Prep noodles

Stack **lasagna sheets**, removing plastic liners, then very thinly slice crosswise into ¼-inch wide strips.



6. Cook noodles & serve

Add **noodles** to boiling water; cook, stirring, until tender, 2-3 minutes. Drain. To skillet, add **1 tablespoon oil, ginger, and broccoli**; cook over medium, 2 minutes. Add **noodles and peanut sauce**; cook, tossing, until sauce is thickened, 2-3 minutes. Fold in **omelet strips**. Serve **noodles** topped with **peanuts, scallion greens, and lime wedges** alongside. En...