



FAST

Hand-Cut Peanut Noodles

with Broccoli & Sliced Omelet



20-30min



4 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

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

What you need

- kosher salt & ground pepper
- sugar

Tools

- colander
- nonstick skillet
- pot

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.

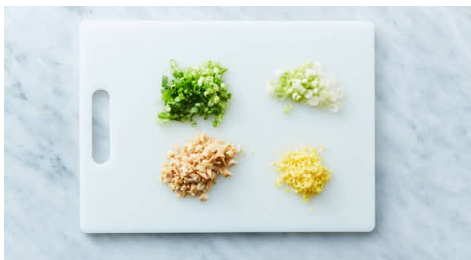
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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 860kcal, Fat 42g, Carbs 95g, Proteins 32g



1. Prep ingredients

Bring a large pot of **unsalted water** to a boil. Cover and keep warm over low heat. Meanwhile, peel and finely chop **2 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 **2 tablespoons lime juice** into a medium bowl. Add **peanut butter, tamari, coconut powder, sesame oil, scallion whites**, and **1½ tablespoons sugar**. Add **1¼ cups 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 & noodles

In a small bowl, beat **4 large eggs** with **a pinch of salt**. Heat **1 tablespoon oil** in a large 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 and cut into ¼-inch wide strips. Reserve skillet.



3. Prep noodles

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



6. Cook noodles & serve

Add **noodles** to boiling water; cook, stirring, until tender, 2-3 minutes. Drain. To skillet, add **2 tablespoons 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. E...