



Spicy Soy Grilled Veggies

with Gluten-Free Noodles



30-40min



2 Servings

The key to this bright, spicy pasta dish is gochujang, a Korean red pepper paste. We whisk a few tablespoons of the spicy and versatile gochujang with lime juice, soy sauce, and sugar to make a post-grill marinade for zucchini and eggplant. Next we toss the flavor-packed veggies over protein-packed chickpea noodles. Cook, relax, and enjoy!

What we send

- Italian eggplant
- toasted sesame oil ¹¹
- limes
- zucchini
- scallions
- fresh cilantro
- chickpea spaghetti

What you need

- coarse salt
- freshly ground pepper
- sugar

Tools

- colander
- small 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

Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 725.0kcal, Fat 36.0g, Proteins 31.8g, Carbs 64.3g



1. Prep ingredients

Light a grill, if using. Trim ends from **zucchini** and **eggplant** and slice into ¼-inch rounds. In a large bowl, toss zucchini and eggplant slices with **1 tablespoon neutral oil**, **¼ teaspoon salt**, and **a few grinds pepper**. Trim ends from **scallions**. Pick **cilantro leaves** from stems and finely chop **stems**. Juice **1½ limes**; cut **remaining half into wedges**.



4. Make gochujang sauce

Meanwhile, bring a medium pot of **salted water** to a boil. In a medium bowl, combine **gochujang**, **tamari**, **1 tablespoon toasted sesame oil**, and **4 teaspoons lime juice**. Whisk in **1 teaspoon sugar** until the sugar dissolves. Add **half the gochujang sauce** to the **grilled vegetables** and stir to combine.



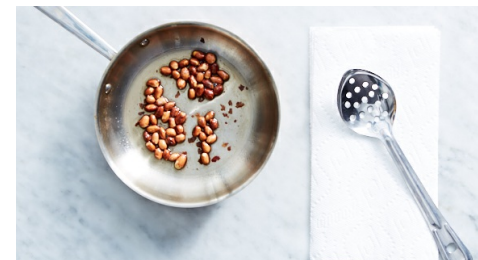
2. Grill vegetables

Heat a grill pan over medium-high, if using. Add **zucchini** and **eggplant**. Cover, reduce heat to medium and grill, turning occasionally, until tender, 10-20 minutes (watch closely). Transfer to a large bowl. Grill **scallions** until lightly charred, about 2 minutes. Remove scallions from grill, thinly slice and add half to the bowl. Toss gently to combine.



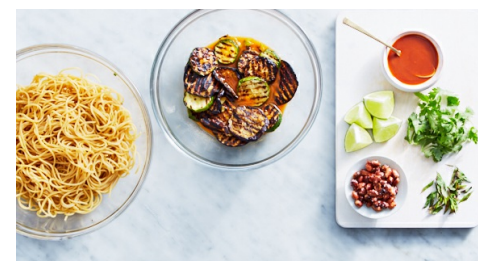
5. Cook chickpea noodles

Cook **noodles** in **boiling water** until al dente, about 10 minutes. Reserve **¼ cup noodle water**, then drain noodles and rinse well. In a large bowl, whisk **1 tablespoon lime juice** with **1 tablespoon sesame oil** and **cilantro stems**. Season to taste with **salt** and **pepper**. Toss noodles with **lime vinaigrette**.



3. Fry peanuts

Heat **2 tablespoons neutral oil** in a small skillet over medium-high. Add **peanuts** and cook, stirring constantly, until golden, 1-2 minutes. Using a slotted spoon, transfer to paper towels and drain. Place in a small bowl and season with **salt**. Discard **oil**.



6. Finish

Add **reserved noodle water** to **grilled vegetables** and stir gently to combine. Serve the **noodles** topped with **grilled vegetables** and garnished with **peanuts**, **remaining scallions**, and **cilantro leaves**. Pass the **remaining gochujang sauce** and **lime wedges** at the table. Enjoy!