



DINNERLY



FAST

NO ADDED GLUTEN

Summer Rice Noodle Salad with Red Peppers & Peanut Dressing

 20-30min  2 Servings

This is take out for staying in. It's a quick take on one of our faves—a Vietnamese summer noodle salad. It's loaded with crisp, pickled veggies and a delectable peanut sauce. We've got you covered!

WHAT WE SEND

- scallions
- stir-fry rice noodles
- cucumber
- red bell pepper

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- sugar

TOOLS

- colander

ALLERGENS

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

NUTRITION PER SERVING

Calories 690.0kcal, Fat 24.0g, Proteins 17.0g, Carbs 109.0g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Cut **bell pepper** in quarters lengthwise, discard stem and seeds, then thinly slice crosswise. Trim ends from **half of the scallions**, then thinly slice, keeping dark greens separate. Halve **cucumber** lengthwise (peeling if desired), then cut into ¼-thick half moons.



2. Pickle vegetables

In a medium bowl, whisk **1 tablespoon vinegar**, a pinch of **sugar**, ½ **teaspoon salt**, and a few **grinds pepper**. Add **cucumbers**, **red peppers**, and **scallion whites**. Toss to combine, and let marinate until step 5.



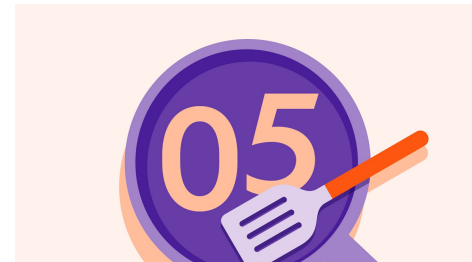
3. Make peanut sauce

In a medium bowl, combine **all of the peanut butter** and **tamari**, 1½ **tablespoons sugar**, 3 **tablespoons vinegar**, 1 **tablespoon water**, a pinch of **salt**, and a few **grinds pepper**. Whisk until smooth and well-blended. Set aside.



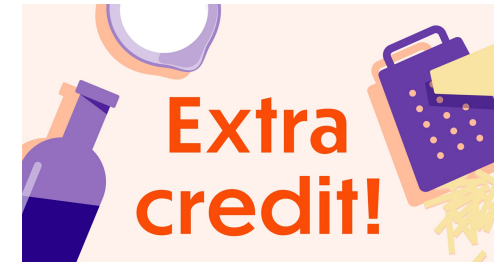
4. Cook noodles

Add **rice noodles** to boiling water. Cook, stirring occasionally, until al dente, about 7 minutes. Drain noodles, then rinse under warm water. Drain again. Use kitchen shears to cut noodles in half directly in colander.



5. Finish & serve

Add **noodles** and **pickled vegetables** to bowl with **peanut sauce**; toss to combine. Serve, topped with **scallion greens**. Enjoy!



6. Change it up!

If you've got a lime on hand, you can swap in fresh lime juice in place of the vinegar, and top with chopped peanuts for extra crunch!