



DINNERLY



FAST

NO ADDED GLUTEN

Summer Rice Noodle Salad with Red Peppers & Peanut Dressing

 30-40min  4 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

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

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 620.0kcal, Fat 18.0g, Proteins 14.0g, Carbs 106.0g



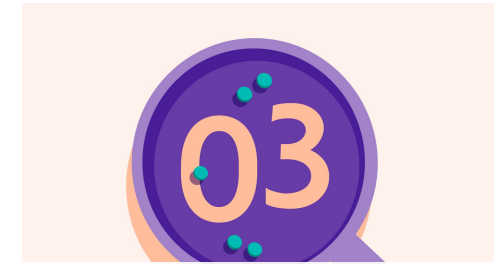
1. Prep ingredients

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



2. Pickle vegetables

In a medium bowl, whisk **2 tablespoons vinegar**, ¼ **teaspoon each salt and sugar**, and **several grinds of pepper**. Add the **cucumbers, red peppers, and scallion whites**. Toss to combine, and let marinate until step 5.



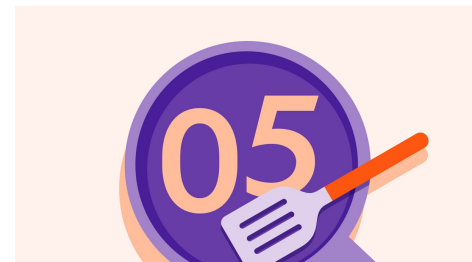
3. Make peanut sauce

In a large bowl, combine **all of the peanut butter and tamari**, **3 tablespoons sugar**, ¼ **cup vinegar**, **2 tablespoons water**, ¼ **teaspoon of salt**, and **several grinds of pepper**. Whisk until smooth and well-blended. Set aside.



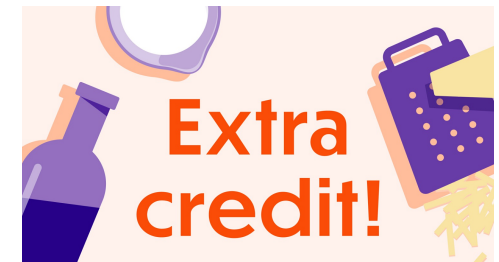
4. Cook noodles

Add **rice noodles** to boiling water and cook, stirring occasionally, until al dente, about 7 minutes. Drain noodles, then rinse under warm water. Drain again. Use kitchen shears to cut the 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!