



DINNERLY



Veggie Lo Mein with Cabbage, Carrots & Scallions

 ca. 20min  2 Servings

The gamut of Asian noodles is vast: soba, udon, pad thai, rice, ramen. The list goes on! But for this lo mein, we've chosen an unexpected but beloved player: linguine! A shredded cabbage blend takes all the work out of, well, shredding cabbage, and teriyaki sauce lends that satisfying sweetness. We've got you covered!

WHAT WE SEND

- scallions
- carrots
- shredded cabbage blend
- toasted sesame seeds ¹¹

WHAT YOU NEED

- coarse salt

TOOLS

- box grater
- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 609.0kcal, Fat 9.8g, Proteins 19.0g, Carbs 109.7g



1. Cook pasta

Bring a medium pot of **salted water** to a boil. Cook **pasta** until al dente, about 10–12 minutes. Reserve $\frac{1}{2}$ **cup pasta water**, then drain linguine.



4. Add cabbage

Add **cabbage** and **carrots** to skillet and cook, stirring, until vegetables are softened, about 2 minutes.



2. Prep scallions & carrots

Meanwhile, trim ends from **scallions**, then thinly slice, keeping **whites** and **greens** separate. Peel, then grate **carrots** on large holes of a box grater.



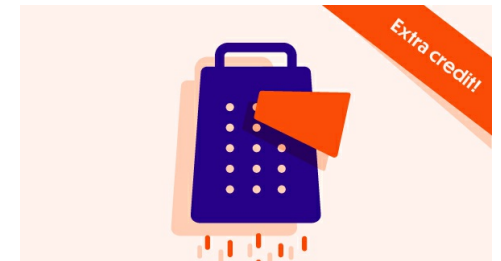
5. Finish lo mein

Add **noodles**, **reserved pasta water**, and **teriyaki sauce** to skillet and cook, stirring, until sauce is reduced, about 2 minutes. Serve **lo mein** topped with **sesame seeds**, and **remaining scallion greens**. Enjoy!



3. Sauté scallions

Heat **1 tablespoon oil** over medium-high in a large nonstick skillet. Add **scallion whites** and $\frac{2}{3}$ of **scallion greens** and cook until wilted, about 1 minute.



6. Hack

This veggie lo mein is packed with vitamins from the cabbage, carrots, and scallions. Want to add more? Slice some shiitake mushrooms and sauté with the cabbage and carrots. Need more protein? Scramble an egg or two and stir in at the end of step 5.