

Spicy Peanut Noodles

with Snow Peas, Pea Tips & Garlic Peanuts

For dinner tonight, we're adding a few seasonal, sophisticated touches to classic Southeast Asian peanut noodles. Sautéed snow peas and pea tips, the tasty leaves of the pea plant, balance the spicy, nutty and sweet sauce with their delightfully fresh flavor. (The sauce owes its pleasant heat to sambal oelek, an Indonesian red chile paste.) For gorgeous color, we're using specialty noodles made from black rice flour. And we're garnishing them with crunchy peanuts sautéed with garlic.

Blue Apron Wine Pairings

Blue Quail Riesling, 2015

Tathata Pinot Grigio, 2015



Ingredients

½ Pound Black Rice Noodles
4 Ounces Snow Peas
3 Cloves Garlic
2 Ounces Pea Tips
2 Scallions

Knick Knacks

2 Tablespoons Peanuts
2 Teaspoons Sambal Oelek
1½ Tablespoons Peanut Butter
1 1-Inch Piece Ginger
1 Tablespoon Rice Vinegar
¼ Cup Soy Glaze

Makes: 2 servings | **Calories:** about 775 per serving

Prep Time: 15 minutes | **Cook Time:** 15–25 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/855

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel and mince the garlic. Roughly chop the peanuts. Peel and mince the ginger. Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops. Snap off and discard the stem ends of the snow peas; pull off and discard the tough string that runs the length of each pod. Halve the snow peas crosswise on an angle.

2



Cook the noodles:

Add the **noodles** to the pot of boiling water and cook 3 to 5 minutes, or until tender. Drain thoroughly and rinse under warm water to prevent sticking. Wipe out the pot.

3



Make the garlic peanuts:

In the pot used to cook the noodles, heat 1 teaspoon of olive oil on medium-high until hot. Add the **garlic** and **peanuts**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until lightly browned and fragrant. Transfer to a paper towel-lined plate. Wipe out the pot.

4



Make the peanut sauce:

In a medium bowl, combine the **peanut butter**, **soy glaze**, **vinegar**, **2 tablespoons of water** and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Whisk until smooth; season with salt and pepper to taste.

5



Cook the vegetables:

In the pot used to make the garlic peanuts, heat 2 teaspoons of olive oil on medium-high until hot. Add the **ginger** and **white bottoms of the scallions**. Cook, stirring occasionally, 30 seconds to 1 minute, or until softened and fragrant. Add the **snow peas** and **pea tips**; season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until the pea tips have wilted. Remove from heat.

6



Finish & plate your dish:

Off the heat, add the **cooked noodles** and **peanut sauce** to the pot of **cooked vegetables**. Stir to thoroughly combine; season with salt and pepper to taste. Divide the finished noodles between 2 dishes. Garnish with the **garlic peanuts** and **green tops of the scallions**. Enjoy!