**Sesame Soba Noodles**  
*with Gai Lan, Mushrooms, & Ginger-Lime Peanuts*

**PREP TIME:** 15 minutes  
**COOK TIME:** 15-25 minutes  
**SERVINGS:** 2

Buckwheat-based soba noodles, a staple of Japanese cuisine, are often served cold or at room temperature, highlighting their earthy flavor. Here, we’re dressing cooled soba noodles with a flavorful combination of sesame oil and sweet chili sauce, then tossing in sautéed mushrooms and gai lan, a broccoli relative with large, tender leaves. Marinated carrot and cucumber balance these flavors with a bit of tartness, while a toasted peanut garnish completes the dish with pops of aromatic ginger and lime zest.

**MATCH YOUR BLUE APRON WINE:**

![Light & Fresh](image)

*Serve a bottle with this symbol for a great pairing.*

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**Ingredients**

- 6 oz Soba Noodles  
- 6 oz Cremini Mushrooms  
- 1 bunch Gai Lan  
- 1 Tbsp Sesame Oil  
- 1 Carrot  
- 1 Cucumber  
- 1 Lime  
- 2 Tbsp Sweet Chili Sauce  
- 1 Tbsp Roasted Peanuts  
- 1 Tbsp Rice Vinegar

**Knick Knacks:**

- 1 1-inch piece Ginger  
- 1 Tbsp Soy Sauce
1. **Prepare the ingredients:**
- Heat a medium pot of salted water to boiling on high.
- Wash and dry the fresh produce.
- Peel the carrot and grate on the large side of a box grater.
- Peel the cucumber, leaving alternating strips of skin intact. Halve lengthwise; using a spoon, scoop out and discard the seeds. Thinly slice the cucumber crosswise.
- Using a peeler, remove the green rind of the lime, avoiding the white pith; mince to get 2 teaspoons of zest (or use a zester). Quarter the lime.
- Peel and finely chop the ginger.
- Quarter the mushrooms.
- Cut off and discard the bottom inch of the gai lan stems; roughly chop the leaves and stems.

2. **Marinate the carrot & cucumber:**
- In a large bowl, combine the carrot, cucumber, the juice of 2 lime wedges, and ¼ of the ginger. Drizzle with olive oil and season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

3. **Cook & dress the noodles:**
- While the carrot and cucumber marinate, add the noodles to the pot of boiling water (removing and discarding the paper wrapper). Cook 3 to 4 minutes, or until tender. Turn off the heat.
- Drain thoroughly and rinse under cold water for 30 seconds to 1 minute to stop the cooking process. Return to the pot. Add the sweet chili sauce and sesame oil; stir to thoroughly coat. Set aside to cool.

4. **Make the ginger-lime peanuts:**
- While the noodles cook, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the remaining ginger and cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- Reduce the heat to low. Add the peanuts; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until lightly browned and fragrant. Add the lime zest and cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Transfer to a plate and immediately season with salt. Wipe out the pan.

5. **Cook the vegetables:**
- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the mushrooms; cook, without stirring, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring occasionally, 1 to 2 minutes, or until slightly softened. Add the gai lan; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the gai lan leaves have wilted. Add the vinegar and cook, stirring constantly, 30 seconds to 1 minute, or until the liquid has cooked off. Turn off the heat; season with salt and pepper to taste.

6. **Finish the noodles & plate your dish:**
- To the pot of dressed noodles, add the cooked vegetables, marinated carrot and cucumber (including any marinating liquid), and a drizzle of olive oil. Stir to thoroughly combine; season with salt and pepper to taste.
- Divide the finished noodles between 2 dishes. Garnish with the ginger-lime peanuts and remaining lime wedges. Enjoy!

#blueapron