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.

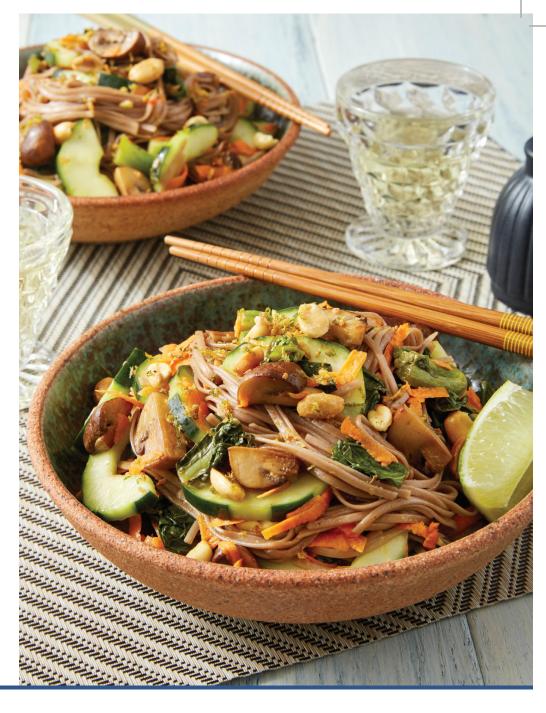


MATCH YOUR BLUE APRON WINE:



Light & Fresh

Serve a bottle with this symbol for a great pairing.



Ingredients



6 oz SOBA NOODLES



6 oz CREMINI MUSHROOMS



1 bunch GAI LAN



1 CARROT



1 CUCUMBER



LIME

KNICK KNACKS:



2 Tbsp SWEET CHILI SAUCE



1 1-inch piece GINGER



1 Tbsp SESAME OIL



2 Tbsp ROASTED PEANUTS



1 Tbsp RICE VINEGAR

















A	Prepare	the	inare	dients
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- ☐ 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 gingerlime peanuts and remaining lime wedges. Enjoy!