

# Oven-Baked Sesame-Peanut Udon

with Snow Peas & Spinach

2 or 4 SERVINGS

15 MINS: 5 MINS ACTIVE  
10 MINS INACTIVE

 Blue Apron  
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## Ingredients\*

-  1/2 lb Fresh Udon Noodles<sup>1</sup> or 1 lb for 4 servings
-  1 Tbsp Sesame Oil or 2 Tbps for 4 servings
-  1 Tbsp Soy Sauce or 2 Tbps for 4 servings
-  2 tsps Honey or 4 tsps for 4 servings
-  1 oz Sweetened Toasted Coconut Chips or 2 oz for 4 servings

-  3 oz Baby Spinach or 5 oz for 4 servings
-  1 Tbsp Rice Vinegar or 2 Tbps for 4 servings
-  2 Tbps Tahini or 1/4 cup for 4 servings
-  1 tsp Black & White Sesame Seeds
-  3 Tbps Roasted Peanuts or 1/4 cup for 4 servings

-  4 oz Snow Peas or 1/2 lb for 4 servings
-  3 Tbps East Asian-Style Sautéed Aromatics or 1/3 cup for 4 servings
-  1 Tbsp Sambal Oelek or 2 Tbps for 4 servings
-  1 Tbsp Smooth Peanut Butter Spread or 2 Tbps for 4 servings
-  1 Single-Use Aluminum Tray or 2 for 4 servings

 Serve with Blue Apron wine that has this symbol  
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1. previously frozen

\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the base

- Remove the **honey** and **noodles** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- If desired, remove the tough strings from the **snow peas**.
- Using your hands, carefully separate the **noodles** and add to the tray or *evenly divide between the two trays if you're cooking 4 servings*.
- Add the **spinach**, **snow peas**, and **sautéed aromatics**; stir to combine.
- Add **2 tablespoons of water** to the tray or *to each tray if you're cooking 4 servings*. Season with salt and pepper; stir to thoroughly combine.



## 2 Bake the tray & serve your dish

- Tightly cover the tray with foil and bake 8 to 10 minutes, or until the snow peas are tender when pierced with a fork and the spinach is wilted.
- Remove from the oven; carefully remove the foil.
- Meanwhile, to make the sauce, in a bowl, combine the **tahini**, **soy sauce**, **peanut butter spread**, **sesame oil**, **vinegar**, **honey** (kneading the packet before opening), **2 tablespoons of water** or  *$\frac{1}{4}$  cup of water if you're cooking 4 servings*, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.
- Add the **sauce** to the **baked tray** or *evenly divide between the two baked trays if you're cooking 4 servings*. Stir until thoroughly combined.
- Serve the **finished tray** garnished with the **sesame seeds**, **coconut chips**, and **peanuts**. Enjoy!



When you're finished, rinse and recycle the tray.



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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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