

Oven-Baked Sesame-Peanut Udon

with Snow Peas & Spinach

4 SERVINGS

⌚ 15 MINS: 5 MINS ACTIVE
10 MINS INACTIVE

 **Blue Apron**
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Ingredients*

-  1 lb Fresh Udon Noodles¹
-  1/3 cup East Asian-Style Sautéed Aromatics
-  2 Tbsps Soy Sauce
-  4 tps Honey
-  2 oz Sweetened Toasted Coconut Chips

-  5 oz Baby Spinach
-  2 Tbsps Sesame Oil
-  1/4 cup Tahini
-  1 tsp Black & White Sesame Seeds
-  1/4 cup Roasted Peanuts

-  1/2 lb Snow Peas
-  2 Tbsps Rice Vinegar
-  2 Tbsps Sambal Oelek
-  2 Tbsps Smooth Peanut Butter Spread
-  2 Single-Use Aluminum Trays

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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 evenly divide between the two trays.
- Add the **spinach**, **snow peas**, and **sautéed aromatics**; stir to combine.
- Add **2 tablespoons of water** to each tray. Season with salt and pepper; stir to thoroughly combine.

2 Bake the trays & serve your dish

- Tightly cover the trays 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), **¼ cup of water**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.
- Evenly divide the **sauce** between the two **baked trays**; stir until thoroughly combined.
- Serve the **finished trays** 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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