

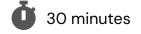




## **Chewy Noodles**

## with Peanut Butter Sauce

Unctuous udon noodles tossed in a peanut butter sauce, served with ginger sautéed mushrooms, broccolini, fresh topping and a peanut, garlic and chilli drizzle oil.







# Speed it up!

If you just want dinner done in a flash skip making the drizzle oil and cook the mushrooms, spring onions, ginger, garlic and broccolini in a frypan together. Roughly chop the peanuts and use as a garnish.

PROTEIN TOTAL FAT CARBOHYDRATES

19g

27g

53g

#### FROM YOUR BOX

GARLIC CLOVES	3
ROASTED SALTED PEANUTS	80g
SPRING ONIONS	1 bunch
KING OYSTER MUSHROOMS	1 packet
GINGER	1 piece
BROCCOLINI	1 bunch
LEBANESE CUCUMBER	1
SNOW PEAS	150g
PEANUT BUTTER	4 packets
UDON NOODLES	3 packets

#### FROM YOUR PANTRY

oil for cooking, sesame oil, pepper, soy sauce (or tamari), balsamic vinegar, dried chilli flakes

#### **KEY UTENSILS**

large frypan

#### **NOTES**

Omit chilli flakes if preferred.

No gluten option – udon noodles are replaced with rice vermicelli noodles. Bring a saucepan of water to a boil. Add noodles and cook for 6–10 minutes until noodles are tender.





#### 1. MAKE THE DRIZZLE OIL

Boil the kettle. Slice 2 cloves garlic. Heat a large frypan over medium heat with 1/4 cup oil. Add garlic and cook, stirring, for 3-4 minutes until garlic is just golden. Remove to a bowl. Add roughly chopped peanuts and 1-2 tsp chilli flakes (see notes). Reserve pan.



#### 4. COOK THE BROCCOLINI

Add broccolini and remaining garlic to pan. Cook for 2-3 minutes until broccolini is tender and garlic is browned. Remove and reduce to medium heat for step 5.



Slice spring onions and mushrooms, roughly chop remaining garlic, peel and grate ginger, trim and halve broccolini. Thinly slice cucumber and snow peas.

To make sauce: add 1/2 ginger, peanut butter, 2 tbsp soy sauce, 1 tbsp balsamic vinegar, 3/4 tbsp sesame oil and pepper to a bowl.



## 3. COOK THE MUSHROOMS

Reheat pan over medium-high heat with oil. Add mushrooms, spring onions, remaining ginger. Cook for 3-6 minutes until mushrooms begin to brown. Add 1/2 tbsp soy sauce and cook for a further 2 minutes. Remove and keep pan over heat.



### **5. COOK NOODLES AND TOSS**

Add **noodles** to a bowl and cover with **hot** water. Stand for 2 minutes. Reserve 1 1/2 cups cooking liquid and drain noodles. Add sauce to reserved pan and whisk to combine. Add noodles and cooking liquid (as necessary). Toss to coat noodles.



#### 6. FINISH AND SERVE

Divide tossed noodles among bowls (spoon any remaining sauce into bowls). Top with mushrooms, broccolini, cucumber and snow peas. Drizzle over peanut drizzle oil.

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