

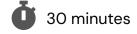




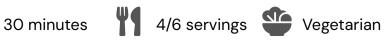
# **Peanut Butter Noodles**

## With Chilli Drizzle

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.

#### FROM YOUR BOX

	4 PERSON	6 PERSON
GARLIC CLOVES	3	4
ROASTED SALTED PEANUTS	80g	80g + 40g
SPRING ONIONS	1 bunch	2 bunches
KING OYSTER MUSHROOMS	1 packet	2 packets
GINGER	1 piece	2 pieces
BROCCOLINI	1 bunch	2 bunches
LEBANESE CUCUMBER	1	2
SNOW PEAS	150g	2 x 150g
PEANUT BUTTER	4 packets	5 packets
UDON NOODLES	3 packets	4 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.



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#### 1. MAKE THE DRIZZLE OIL

Boil the kettle. Slice <u>2 cloves garlic</u>. 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.

6P - use 3 cloves garlic and 1/3 cup oil.



### 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.



#### 2. PREPARE THE INGREDIENTS

Slice spring onions, mushrooms, cucumber and snow peas. Chop garlic, grate ginger, and halve broccolini. For the sauce, mix 1/2 ginger, peanut butter, 2 tbsp soy sauce, 1 tbsp balsamic vinegar, 3/4 tbsp sesame oil and pepper in a bowl.

6P - use 2 1/2 tbsp soy sauce, 1 1/2 tbsp balsamic vinegar, 1 tbsp sesame oil.



#### 5. COOK NOODLES AND TOSS

Add **noodles** to a bowl, cover with hot water and stand 2 mins. Reserve **11/2 cups cooking liquid**, then drain. Add **sauce** to pan, whisk, then toss in **noodles** and **cooking liquid** as needed to coat.

6P - reserve 2 cups cooking liquid.



#### 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.

6P - add 1 tbsp soy sauce.



#### 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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