



HOISIN BROCCOLI AND RICE NOODLES

with Cilantro-Pesto and Toasted Peanuts

VEGGIE



HELLO

CILANTRO PESTO

This DIY pesto is a fun and flavourful way to dress up plain noodles

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 585



Rice Noodles



Red Bell Pepper



Red Onion, sliced



Broccoli, florets



Garlic



Ginger



Cilantro



Peanuts, chopped



Lime



Hoisin Sauce



Soy Sauce

BUST OUT

- Garlic Press
- Zester
- Large Bowl
- Large Non-Stick Pan
- Measuring Spoons
- Large Pot
- Strainer
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

2-person

- Rice Noodles 150 g
- Red Bell Pepper 190 g
- Red Onion, sliced 113 g
- Broccoli, florets 227 g
- Garlic 10 g
- Ginger 30 g
- Cilantro 10 g
- Peanuts, chopped 7 28 g
- Lime 1
- Hoisin Sauce 1,4,8 3 tbsp
- Soy Sauce 1,4 2 tbsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

*Laver et sécher tous les aliments.



START STRONG

After the noodles are done, "shocking" them with cold water will keep them from sticking to each other! Also, using noodle water in this sauce helps utilize the starch released during cooking.



1 PREP Wash and dry all produce.* Bring a large pot of **salted water** to a boil. Core and thinly slice the **bell pepper** into ½-inch slices. Mince or grate the **garlic**. Peel, then mince **1 tbsp ginger**. Finely chop the **cilantro**. Zest, then cut the **lime** into wedges.



4 COOK VEGGIES Heat the same pan over medium-high heat. Add a drizzle of **oil**, then the **onions, ginger** and **remaining garlic**. Cook until fragrant, 1-2 min. Add the **peppers** and **broccoli**. Cook, stirring occasionally, until the veggies are tender-crisp, 5-6 min.



2 COOK NOODLES Add the **rice noodles** to the boiling water. Reduce the heat to medium. Cook, stirring occasionally, until the rice noodles are tender, 10-12 min.



5 ASSEMBLE Add the **lime zest**, **3 tbsp noodle water**, **remaining hoisin** and **remaining soy** to the **veggies**. Stir until heated through, 1-2 min. Set aside. Drain and rinse the **noodles** under cold running water. Add the noodles to the **cilantro pesto** and toss to combine.



3 MAKE PESTO Meanwhile, in a large non-stick pan, add the **peanuts**. Heat over medium-high and toast, stirring often, until golden-brown, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!) Remove pan from the heat and transfer peanuts to a large bowl. Stir in the **cilantro**, **half the garlic**, **1½ tsp hoisin**, **1 tbsp soy** and **2 tsp oil**. Set aside.



6 FINISH AND SERVE Divide the **cilantro-pesto noodles** between plates and top with the **hoisin-soy veggies**. Squeeze over a **lime wedge**, if desired.

FRESH!

Squeezing a lime wedge over the plated dish brightens up this whole meal.