



SESAME-PEANUT NOODLES

with Bell Pepper and Carrot Ribbons



HELLO

SESAME-PEANUT SAUCE

This deliciously nutty sauce is the perfect blend of sweet, savory, and tangy flavors.

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 900



Spaghetti
(Contains: Wheat)



Scallions



Lime



Garlic



Peanut Butter
(Contains: Peanuts)



Soy Sauce
(Contains: Soy)



Peanuts
(Contains: Peanuts)



Bell Pepper*



Carrot



Ginger



Sesame Seeds



Sesame Oil



White Wine
Vinegar



Chili Pepper

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

When mixing the sesame-peanut sauce in step 4, trust your taste buds! Use as much or as little garlic, ginger, or vinegar as you like, give it a taste, and then modify as necessary before tossing with the cooked noodles.

BUST OUT

- Large pot
- Large pan
- Peeler
- Small bowl
- Zester
- Large bowl
- Grater
- Whisk
- Strainer
- Kosher salt
- Sugar (1 TBSP | 2 TBSP)
- Vegetable oil (2 tsp | 2 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Bell Pepper 1 | 2
- Scallions 2 | 4
- Carrot 1 | 2
- Lime 1 | 2
- Ginger 1 Thumb | 2 Thumbs
- Garlic 2 Cloves | 2 Cloves
- Spaghetti 6 oz | 12 oz
- Sesame Seeds 1 TBSP | 2 TBSP
- Peanut Butter 2.3 oz | 4.6 oz
- Sesame Oil 2 TBSP | 4 TBSP
- Soy Sauce 2 TBSP | 4 TBSP
- White Wine Vinegar 5 tsp | 5 tsp
- Peanuts 1 oz | 2 oz
- Chili Pepper  1 | 1

WINE CLUB

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1 PREP

Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Core, deseed, and thinly slice **bell pepper**. Trim and thinly slice **scallions**, separating whites from greens. Trim and peel **carrot**. Using peeler, shave carrot lengthwise into ribbons, rotating, until you get to the core; discard core. Zest and quarter **lime** (quarter both limes for 4 servings). Peel and grate **ginger**. Grate **1 clove garlic** (2 cloves for 4).



4 MAKE SAUCE

Meanwhile, massage **peanut butter** in packet to loosen. (**TIP:** If peanut butter is very cold, squeeze into a small, microwave-safe bowl. Microwave until softened, about 20 seconds.) In a large bowl, whisk together **peanut butter, sesame oil, soy sauce, lime zest, ginger, garlic**, half the **vinegar** (use all for 4 servings), juice from **2 lime wedges**, and **1 TBSP sugar** (2 TBSP for 4) until smooth.

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2 COOK NOODLES AND TOAST SESAME SEEDS

Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain well. (**TIP:** Shake strainer to remove excess water.) Meanwhile, add **sesame seeds** to a large, dry pan over medium-high heat. Toast, stirring, until golden brown, 2-3 minutes. Turn off heat; transfer to a small bowl.



5 TOSS NOODLES

Roughly chop **peanuts**. Add **noodles, veggies**, half the **sesame seeds**, and half the **peanuts** to bowl with **sauce**; toss with tongs to combine. (**TIP:** If noodles are not fully coated in sauce, add water a splash at a time to bowl and continue tossing.) Season with **salt**.



3 COOK VEGGIES

Heat a large drizzle of **oil** in same pan over medium-high heat. Add **bell pepper** and cook, stirring occasionally, until tender, 6-8 minutes. Add **carrot ribbons** and **scallion whites**. Cook, stirring, until softened, 1-2 minutes. Turn off heat.



6 FINISH AND SERVE

Thinly slice **chili**, removing seeds for less heat. Divide noodles between shallow bowls. Top with **scallion greens** and remaining **sesame seeds** and **peanuts**. Sprinkle with a pinch of **chili** if desired. Serve with remaining **lime wedges** on the side.

RICE RICE BABY

Next time, try making this dish with rice noodles instead!

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