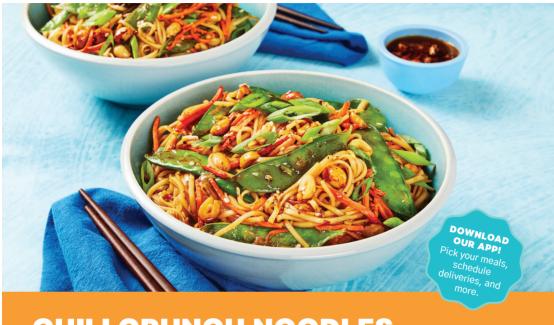
EveryPlate

10 MIN

30 MIN



CHILI CRUNCH NOODLES

with Snow Peas, Carrots & Peanuts

WHAT WE SEND (2 servings) 4 servings)

★ Keep refrigerated



Peanuts (3|6)





Garlic

(2 Cloves | 4 Cloves)



Carrots*

Shredded

(1 | 2)



Sesame Seeds

(1 | 2)





Ramen Noodles

(1 | 2)Contains: Wheat



Soy Sauce

(2 | 4)Contains: Sov



Scallions *

(1 | 2)



Sweet Soy Glaze

(1 | 2)Contains: Soy, Wheat



Kosher Salt Black Pepper Cooking Oil (1/4 Cup + 1 tsp | 1/3 Cup + 1 tsp)

Sugar

(1 tsp | 2 tsp)



Korean Chili Flakes

(1 | 2)



Snow Peas*

(1 | 2)



Did you choose to add a protein? We like your

style! Follow

along with the

CustomPlate instructions on the flip side of this card to learn how to modify

your meal.

Salmon @

(1 | 2)Contains: Fish

Give friends \$20 off their first box and you'll get a \$20 credit when they cook with us. EveryPlate.com/referral

CHEF'S

In step 4, we instruct you to use $\frac{2}{3}$ of the ramen noodles and save the rest for another use. Need some inspo for the extras? Cook until tender, then stir into soup, toss with vinaigrette (try rice vinegar + soy sauce + sesame oil), and top with an over-easy egg or make fried "rice" but replace the grains with the twirlable noodles! You really can't go wrong.



Bring a large pot of salted water to a boil. Wash and dry all produce. In a small bowl, combine peanuts, sesame seeds, soy sauce, 1 tsp sugar (2 tsp for 4 servings), and half the chili flakes. Fill bowl with enough oil to just cover (we used ¼ cup; ⅓ cup for 4—you may need a little more or less). Cover with plastic wrap and microwave for 30 seconds. Set aside to cool. Once cooled, taste and add more chili flakes if desired.



Trim **snow peas**; remove and discard strings. Trim and thinly slice **scallions**, separating whites from greens. Peel and finely chop or grate **garlic** and **ginger**.

Pat **salmon** dry with paper towels; season all over with **salt** and **pepper**.



Heat a **drizzle of oil** in a large pan over mediumhigh heat. Add **snow peas** and cook until slightly softened, 1–2 minutes. Add **carrots** and cook, stirring, until slightly softened, 1–2 minutes. Stir in **scallion whites**, **garlic**, and **ginger**. Cook until fragrant, 1 minute. Season with **salt** and **pepper**.



Once water is boiling, add % of the ramen noodles to pot (save the rest for another use). Cook until tender, 1–2 minutes. Drain and rinse well under cold running water. (This stops the cooking process and gets rid of excess starch so your noodles don't stick together. Win-win!)



While veggies cook, heat a **drizzle of oil** in a second large pan over medium-high heat. Add **salmon** skin sides down; cook until skin is crisp, 5–7 minutes. Flip and cook to desired doneness, 1–2 minutes more.



To pan with veggies, add sweet soy glaze, half the chili crunch, and drained ramen noodles. Toss to thoroughly combine. Remove from heat and season with salt and pepper.



Divide **chili crunch noodles** between bowls. Drizzle with **remaining chili crunch** to taste and sprinkle with **scallion greens**.



Add salmon to bowls.

Salmon is fully cooked when internal temperature reaches 145 degrees.