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CHILI CRUNCH NOODLES

with Snow Peas, Carrots & Peanuts

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Peanuts
(3 | 6)

Contains: Peanuts



Sesame Seeds
(1 | 2)



Soy Sauce
(2 | 4)

Contains: Soy



Korean Chili Flakes
(1 | 2)



Garlic

(2 Cloves | 4 Cloves)



Ginger *

(1 | 2)



Scallions *

(1 | 2)



Snow Peas *

(1 | 2)



Shredded Carrots *

(1 | 2)



Ramen Noodles
(1 | 2)

Contains: Wheat



Sweet Soy Glaze
(1 | 2)

Contains: Soy, Wheat



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

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(¼ Cup + 1 tsp |
⅓ Cup + 1 tsp)

Sugar
(1 tsp | 2 tsp)

\$20

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CHEF'S TIP

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.

1.



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 $\frac{1}{4}$ cup; $\frac{1}{3}$ 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.

2.



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**.

3.



Heat a **drizzle of oil** in a large pan over medium-high 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**.

↔ 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.

4.



Once water is boiling, add $\frac{2}{3}$ 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!**)

5.



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**.

6.



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

↔ Add **salmon** to bowls.