

# WHAT'S 4 DINNER?

#RECIPESTHATDISH



## Peanut Noodles

January 11, 2024

*At its core, this is the perfect pantry meal—all you need are noodles and the peanut sauce. If you want to make a full-fledged meal, add some aromatics, veggies, and your choice of ground meat. We use packaged broccoli slaw for a quick weeknight shortcut, but you can add what you have on hand. Any noodles will do—quick cooking ramen or rice noodles are great, but if you have thin spaghetti, that works, too! A smattering of scallions and any other fresh herbs (basil, cilantro, mint!) will make it pop, then you can spice it up with a generous drizzle of chili crisp. It's peanutty comfort in a bowl!*

**Serves 4**

### Ingredients:

- 1/3 cup peanut butter (smooth or chunky)
  - 1 lime, zested and juiced
  - 1 tablespoon fish sauce
  - 2 tablespoons soy sauce
  - 2 teaspoons toasted sesame oil
  - 1/4-1/2 cup water
  - 1 pound ground pork
  - 3 cloves garlic, minced or grated
  - 1 one-inch piece of ginger, minced or grated
  - 4 scallions, sliced thinly; whites separated from green tops
  - 1 red bell pepper, cut into thin strips
  - 1 (12oz) package of broccoli slaw
  - 1 pound (16oz) thin spaghetti, ramen noodles, or rice noodles (prepared to package instructions)
- Chili crisp, for serving (optional)  
Toasted sesame seeds, for serving (optional)  
Lime wedges, for serving (optional)  
Neutral Oil  
Kosher salt

### Method:

1. In a medium bowl, whisk together peanut butter, lime juice and zest, fish sauce, soy sauce, and toasted sesame oil. The mixture will seize and separate, but keep whisking until it becomes smooth. Add water, starting with 1/4 cup, adding more to reach the desired consistency (depending on the consistency of your peanut butter). Set aside.
2. Place a Dutch oven or large straight-sided skillet over medium-high heat to preheat. Once pan is hot, add 3 tablespoons of neutral oil and heat until shimmering. Add ground pork and

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season with kosher salt. Cook for 7 minutes, breaking it up into small bits, until the pork is no longer pink and beginning to brown in places.

3. Add garlic, ginger, scallion whites, and red bell pepper to the pan and cook, stirring frequently, until red bell pepper is tender crisp, about 3 minutes.
4. Add broccoli slaw to the pork-vegetable mixture and season with kosher salt. Cook, stirring frequently, until the broccoli slaw is just softened, 2 minutes.
5. Transfer cooked noodles using tongs, and remove the pan from heat. Pour in peanut sauce, and toss everything until well coated, adding more water, if needed, to loosen the mixture.
6. Spoon into shallow bowls and garnish with thinly sliced scallion greens, sesame sees, and chili crisp, if desired.

## **\*Note:**

The noodles will continue to absorb the peanut sauce as it stands, so you may need to add water—two tablespoons at a time—to reach the desired consistency, especially when reheating leftovers (which are great, slightly chilled, too!).