



HOME CHEF

# BACK ON TRACK RICE NOODLES

With Peanut-Chili Sauce, Edamame, and Microgreens



Too many greasy late-night eats and indulgent brunches bringing you down? Get Back on Track with light, refreshing noodles packed with healthy edamame, cucumber, slaw, and microgreens and set off with a chili-peanut sauce. It's delicious, satisfying, and your stomach will thank you.

## OVERVIEW



TIME TO PREPARE



EASY RECIPE



MEDIUM SPICE



DAYS BEST COOKED BY

## NUTRITION

Calories: 761  
Carbohydrates: 118g  
Fat: 25g  
Protein: 25g  
Sodium: 500mg  
*per serving*

## DIETARY



DAIRY-FREE



SOY-FREE

## DRINK PAIRING

Cucumber-Infused Water  
Seltzer

## INGREDIENTS

1 Cucumber  
4 Oz. Edamame  
2 Green Onions  
1 Lime  
4 Tbsp. Peanut Butter  
1 Tbsp. Sweet Chili Sauce  
1 Tbsp. Seasoned Rice Wine Vinegar  
8 Oz. Rice Noodles  
3 Oz. Slaw Mix  
¼ Oz. Micro Greens  
2 tsp. Sesame Seeds

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## WHAT YOU NEED

Salt  
Pepper

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## EQUIPMENT

Colander  
Sauce Pot, Medium  
Mixing Bowl

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## Prepare the Ingredients

Bring a pot of water to a boil. Place a colander in the sink. Rinse and peel **cucumber**. Slice into thin half-moons. Rinse **edamame**. Rinse and finely slice **green onions** on a bias. Rinse and halve **lime**. Slice one half of the lime into squeezable wedges.



## Make the Peanut Sauce

In a bowl, combine **peanut butter**, **half the chili sauce** (or to taste), reserving any remaining for garnish, **seasoned rice vinegar**, and juice of **half the lime** (to taste). Add a pinch of **salt** and **pepper**. You may thin sauce with a little water if desired.



## Cook the Noodles

Add **rice noodles** to the boiling water and cook for 1-3 minutes. Once tender, drain in the colander and rinse with cold water to stop the cooking process. Shake out any excess water from the noodles.



## Assemble the Dish

Ladle a serving of **rice noodles** into a shallow bowl. Working your way around the perimeter of the bowl, add the **cucumbers**, **slaw mix**, **microgreens**, **edamame**, and **green onions**. Top bowl with **sesame seeds**, a generous drizzle of **peanut butter sauce**, and any remaining **chili sauce**.