

Spicy Purple Carrot Stir-Fry

with Sweet Potato Noodles

Lotus root—the uniquely-patterned underwater root of the beautiful lotus plant—is a classic ingredient in stir-fries, where the quick-cooking method enhances its crisp, juicy texture. For even more crunch, we're adding gorgeous purple carrots and baby bok choy to springy glass noodles (a type of traditional noodle made from the starch of sweet potatoes). A delectable, savory black bean and rice vinegar sauce ties it all together, imparting subtle heat from a touch of red chile sauce.

Blue Apron Wine Pairings

Breëland Wine Cellars Malbec, 2015

Hilliard Bruce Pinot Noir, 2013



Ingredients

1/2 Pound Sweet Potato Noodles
3 Ounces Tinkerbell Peppers
3 Carrots
2 Stalks Celery
1/2 Pound Baby Bok Choy
1/2 Bunch Garlic Chives

Knick Knacks

3 Tablespoons Rice Vinegar
2 Tablespoons Black Bean Sauce
2 Tablespoons Sesame Oil
1 Tablespoon Sambal Oelek

Makes: 2 servings

Prep Time: 15 minutes | **Cook Time:** 15–25 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/1015

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel the carrots; thinly slice on an angle. Cut the celery into ¼-inch-thick pieces on an angle. Cut off and discard the root ends of the bok choy; thinly slice the stems and roughly chop the leaves. Cut the garlic chives into 1-inch pieces. Cut off and discard the stem ends of the peppers; remove and discard any seeds. Thinly slice the peppers into rings.

2



Make the sauce:

In a large bowl, whisk together the **black bean sauce**, **vinegar**, **sesame oil** and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste.

3



Start the vegetables:

In a large pan (nonstick, if you have one), heat the 2 teaspoons of olive oil on medium-high until hot. Add the **carrots**, **peppers** and **celery**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.

4



Finish the vegetables:

Add the **bok choy leaves and stems** and **2 tablespoons of water**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the bok choy leaves have wilted and the water has cooked off. Turn off the heat and stir in **all but a pinch of the garlic chives**. Season with salt and pepper to taste.

5



Cook & dress the noodles:

While the vegetables cook, add the **noodles** to the pot of boiling water and cook 4 to 5 minutes, or until tender. Drain thoroughly and transfer to the bowl of **sauce**. Gently toss to coat.

6



Finish the noodles & plate your dish:

Transfer the **cooked vegetables** to the bowl of **dressed noodles**. Toss to combine and season with salt and pepper to taste. Divide the finished noodles between 2 dishes. Garnish with the **remaining garlic chives**. Enjoy!