

Stir-Fried Sweet Potato Noodles

with Tinkerbell Peppers & Bok Choy

Tonight's dish gets its inspiration from "japchae," a Korean stir-fry featuring plenty of crunchy vegetables and springy "glass" noodles made from the starch of sweet potatoes. Our stir-fry uses baby bok choy, sweet tinkerbell peppers and thin slices of carrot (yours may be orange or purple). A delectable, savory black bean-based sauce ties it all together, imparting subtle heat from a touch of sambal oelek.

Blue Apron Wine Pairings

Breëland Wine Cellars Malbec, 2015

Hilliard Bruce Pinot Noir, 2013



Ingredients

- ½ Pound Sweet Potato Noodles
- 3 Ounces Tinkerbell Peppers
- 2 Carrots
- 2 Stalks Celery
- ½ Pound Baby Bok Choy
- ½ 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: 10 minutes | **Cook Time:** 15–25 minutes



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

Recipe #1015

Instructions

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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 out and discard the stems, ribs and seeds of the peppers; thinly slice into rings. Cut the celery into ¼-inch-thick pieces on an angle. Cut off and discard the root end of the bok choy; thinly slice the stems and roughly chop the leaves. Cut the garlic chives into 1-inch pieces.

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 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** and **2 tablespoons of water** to the pan; 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 thoroughly combine and season with salt and pepper to taste. Divide the finished noodles between 2 dishes. Garnish with the **remaining garlic chives**. Enjoy!