

# Kung Pao Broccoli

*with Garlic Chives  
& Black Rice Noodles*

**PREP TIME:** 15 minutes

**COOK TIME:** 15-25 minutes

**SERVINGS:** 2

Tonight's quick-cooking dish is inspired by the spicy, savory flavors of a takeout favorite: Sichuan Kung Pao. Tender, sweet roasted broccoli pairs perfectly with subtly nutty black rice noodles (which turn a beautiful violet hue when cooked). We're wrapping it all in a soy and hoisin-based sauce made with scallions, ginger, garlic chives—a mild garlic relative—and red chile paste, for a touch of heat.



#### BLUE APRON WINE PAIRING:

Benziger Sauvignon Blanc, 2015

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## Ingredients



½ lb  
BLACK RICE  
NOODLES



2  
SCALLIONS



1 lb  
BROCCOLI



½ bunch  
GARLIC CHIVES

#### KNICK KNACKS:



2 Tbsp  
SOY GLAZE



1 ½ Tbsp  
GOCHUJANG



1 Tbsp  
SESAME OIL



2 Tbsp  
RICE VINEGAR



1 1-inch piece  
GINGER



1 Tbsp  
HOISIN SAUCE



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## 1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Cut the broccoli into small florets.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Peel and finely chop the ginger.
- ☐ Cut the garlic chives into 1/2-inch pieces.



## 2 Roast the broccoli:

- ☐ Place the **broccoli** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer.
- ☐ Roast 14 to 16 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven.



## 3 Start the sauce:

- ☐ Once the broccoli has roasted for about 10 minutes, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **ginger** and **white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant.
- ☐ Add **half the garlic chives** and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until fragrant.



## 4 Finish the sauce:

- ☐ Add the **soy glaze**, **vinegar** and **hoisin sauce** (be careful, as the liquid may splatter) to the pan. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined and slightly thickened. Turn off the heat.



## 5 Cook the noodles:

- ☐ Add the **noodles** to the pot of boiling water and cook, stirring occasionally, 2 to 4 minutes, or until tender. Turn off the heat.
- ☐ Reserving **1 cup of the noodle cooking water**, drain thoroughly and rinse under warm water to prevent sticking. Return to the pot.



## 6 Finish the noodles & plate your dish:

- ☐ To the pot of **cooked noodles**, add the **roasted broccoli**, **finished sauce**, **remaining garlic chives**, **sesame oil** and **half the reserved noodle cooking water**. Cook on medium-high, stirring vigorously, 30 seconds to 1 minute, or until the noodles are thoroughly coated. (If the sauce seems dry, gradually add the remaining noodle cooking water to achieve your desired consistency.) Turn off the heat; season with salt and pepper to taste.
- ☐ Divide the finished noodles between 2 dishes. Garnish with the **green tops of the scallions**. Enjoy!