

Stir-Fried Wonton Noodles

with Bok Choy & Radishes

PREP TIME: 15 minutes

COOK TIME: 15-25 minutes

SERVINGS: 2

Stir-fries are all about building layers of flavor. For the base of our stir-fry, we're cooking shiitake mushrooms with ginger, garlic, and scallions. Next, we're adding baby bok choy (which retains a bit of crisp texture), then tossing the vegetables with tender wonton noodles in a spicy hoisin-based sauce. Cashews and marinated radishes make for crunchy garnishes alongside a sprinkling of furikake (a blend of dried seaweed and sesame seeds).



BLUE APRON WINE PAIRING:

Kôtuku Pinot Noir, 2014

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Ingredients



9 oz
FRESH WONTON
NOODLES



4 oz
SHIITAKE
MUSHROOMS



2 cloves
GARLIC



1/2 lb
BABY BOK CHOY



4
SCALLIONS



3
RADISHES



3 Tbsp
ROASTED
CASHEWS



2 Tbsp
HOISIN SAUCE



1 Tbsp
GOCHUJANG



1 tsp
FURIKAKE



2 Tbsp
FROMAGE BLANC



1 1-inch piece
GINGER



1 Tbsp
RICE VINEGAR

KNICK KNACKS:



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1 Prepare the ingredients & marinate the radishes:

- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the mushroom stems; thinly slice the caps.
- ☐ Peel and finely chop the garlic.
- ☐ Peel and finely chop the ginger.
- ☐ Cut off and discard the root ends of the scallions; thinly slice.
- ☐ Cut off and discard the root ends of the bok choy; roughly chop the leaves and stems.
- ☐ Cut off and discard the ends of the radishes; halve lengthwise, then thinly slice crosswise. Place in a bowl with the **vinegar**; season with salt and pepper and stir to thoroughly combine. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



2 Cook the mushrooms:

- ☐ While the radishes marinate, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 4 to 5 minutes, or until browned and softened. Season with salt and pepper.

3 Add the aromatics:

- ☐ Add the **garlic**, **ginger**, and **scallions** to the pan; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened and fragrant.

4 Add the bok choy:

- ☐ Add the **bok choy** to the pan; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until bright green and slightly softened.
- ☐ Add **2 tablespoons of water** and cook, stirring frequently, 2 to 3 minutes, or until the water has cooked off. Season with salt and pepper to taste.



5 Cook the noodles:

- ☐ While the bok choy cooks, add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 4 minutes, or until tender. Turn off the heat. Reserving **½ cup of the noodle cooking water**, drain thoroughly.



6 Finish the noodles & plate your dish:

- ☐ To the pan of cooked vegetables, add the **cooked noodles**, **hoisin sauce**, **half the marinated radishes** and **all of the radish marinating liquid**, **half the reserved noodle cooking water**, 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 thoroughly combined. (If the sauce seems dry, gradually add the remaining noodle cooking water to achieve your desired consistency.)
- ☐ Turn off the heat and stir in the **fromage blanc**. Season with salt and pepper to taste.
- ☐ Divide the finished noodles between 2 dishes. Top with the **remaining marinated radishes**. Garnish with the **furikake** and **cashews**. Enjoy!