

Spicy Noodles, Snap Peas, & Mushrooms

with Japanese-Style Omelette

PREP TIME: 15 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

A duo of fresh and dried mushrooms gives tonight's noodles their incredible umami (or savory) flavor. First, we're wrapping tender noodles and crunchy sugar snap peas in a spicy-sweet sauce made with dried shiitake mushrooms (and the liquid used to rehydrate them). Then, we're topping it all off with delicate marinated enoki mushrooms and ribbons of omelette—a traditional Japanese-style garnish known as “kinshi tamago.”



BLUE APRON WINE PAIRING:

Griolamo Grillo, 2016

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Ingredients



½ lb
FRESH LO MEIN
NOODLES



1
CAGE-FREE
FARM EGG



4 oz
SUGAR SNAP
PEAS



3 ½ oz
ENOKI
MUSHROOMS



2
CARROTS



2 cloves
GARLIC



2
SCALLIONS

KNICK KNACKS:



3 Tbsp
ROASTED
PEANUTS



1 Tbsp
MIRIN



1 Tbsp
SAMBAL OELEK



3 Tbsp
YAKINIKU SAUCE



1 Tbsp
RICE VINEGAR



½ oz
DRIED SHIITAKE
MUSHROOMS



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1 Prepare the ingredients & marinate the mushrooms:

- ☐ Fill a large pot with water. Add a **big pinch of salt**; heat to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ In a bowl, combine the **shiitake mushrooms** and **1 cup of hot water**.
- ☐ Peel the carrots and thinly slice into rounds.
- ☐ Peel and roughly chop the garlic.
- ☐ Snap off and discard the stem end of each snap pea; pull off and discard the tough string that runs the length of the pod. Cut in half on an angle.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Cut off and discard the ends of the enoki mushrooms; gently separate.
- ☐ In a bowl, combine the **green tops of the scallions**, **half the mirin**, **half the vinegar**, and **up to ¼ of the sambal oelek**, depending on how spicy you'd like the dish to be. Add the **enoki mushrooms**; stir to combine. Drizzle with olive oil; season with salt and pepper. Set aside to marinate, stirring occasionally. Season with salt and pepper to taste.



2 Make the omelette:

- ☐ While the mushrooms marinate, crack the **egg** into a bowl. Add the **remaining mirin** and season with salt and pepper; whisk until smooth. In a medium pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the egg-mirin mixture, tilting the pan to completely coat the bottom. Cook, without stirring, 1 to 2 minutes, or until the egg is set and cooked through. Using a spatula, loosen the edges of the omelette and carefully transfer to a cutting board. Let cool completely. Wipe out the pan.



3 Make the sauce:

- ☐ Reserving the **mushroom water**, carefully transfer the **shiitake mushrooms** to a cutting board; finely chop. In the same pan, heat 1 teaspoon of olive oil on medium-high until hot. Add the **carrots**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened. Add the **garlic** and **white bottoms of the scallions**. Cook, stirring frequently, 1 to 2 minutes, or until fragrant. Add the chopped shiitake mushrooms, reserved mushroom water, **yakiniku sauce**, and **as much of the remaining sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 5 to 7 minutes, or until slightly thickened and reduced in volume. Season with salt and pepper to taste.

4 Slice the omelette:

- ☐ While the sauce cooks, roll the **omelette** into a log and thinly slice.



5 Cook the snap peas & noodles:

- ☐ While the sauce continues to cook, to the pot of boiling water, add the **noodles** (carefully separating with your hands before adding) and **snap peas**. Cook 1 to 2 minutes, or until the noodles are heated through and the peas are slightly softened. Drain thoroughly and return to the pot.

6 Finish & plate your dish:

- ☐ To the pot of **cooked snap peas and noodles**, add the **sauce** and **remaining vinegar**; season with salt and pepper. Cook on medium-high, stirring frequently, 30 seconds to 1 minute, or until thoroughly coated. Season with salt and pepper to taste. Divide between 2 dishes. Top with the **marinated mushrooms** (including the marinating liquid) and **sliced omelette**. Garnish with the **peanuts**. Enjoy!