

Chicken & Wonton Noodle Stir-Fry

with Snow Peas, Carrots & Cabbage

🕒 15-25 MINS | 4 SERVINGS

In this easy recipe, we're making a sweet and savory sauce to bring together fresh wonton noodles with tender chicken, crisp snow peas, and crunchy carrots—first cooked with our fragrant blend of sautéed aromatics for a boost of bright flavor.



MATCH YOUR BLUE APRON WINE



Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



Ingredients



1 1/8 lbs
CHOPPED
CHICKEN BREAST



4 oz
SNOW PEAS



6 oz
CARROTS



1/4 cup
SWEET CHILI
SAUCE



2 Tbsps
BLACK BEAN
SAUCE



3/4 lb
FRESH WONTON
NOODLES*



1/2 lb
GREEN CABBAGE



1/3 cup
SOY GLAZE



1/3 cup
ASIAN-STYLE
SAUTÉED
AROMATICS



2 Tbsps
RICE VINEGAR

* previously frozen



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1 Prepare the ingredients & make the sauce:

- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- Peel the **carrots** and thinly slice into rounds.
- Combine the **sliced cabbage** and **sliced carrots** in a bowl.
- In a separate bowl, combine the **soy glaze, black bean sauce, sweet chili sauce, vinegar**, and $\frac{1}{4}$ cup of water.

2 Brown the chicken:

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large, high-sided pan (or pot), heat the **sautéed aromatics** on medium-high until hot.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.

3 Cook the chicken, vegetables & sauce:

- To the pan, add the **sliced cabbage and carrots**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until slightly softened.
- Add the **snow peas and sauce** (carefully, as the liquid may splatter). Cook, stirring occasionally, 3 to 4 minutes, or until the vegetables are softened and the chicken is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

4 Cook the noodles & serve your dish:

- Meanwhile, 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. Drain thoroughly.
- Add the **cooked noodles** to the pan of **cooked chicken, vegetables, and sauce**. Stir to thoroughly combine.
- Taste, then season with salt and pepper if desired. Enjoy!



NUTRITION PER SERVING (AS PREPARED)* Calories: 620, Total Carbohydrates: 81g, Dietary Fiber: 5g, Added Sugar: 21g, Total Fat: 15g, Saturated Fat: 3.5g, Protein: 42g, Sodium: 2130mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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