

# Spicy Lamb & Beef Noodles

with Sichuan Peppercorns  
& Enoki Mushrooms

**PREP TIME:** 15 minutes

**COOK TIME:** 25-35 minutes

**SERVINGS:** 2

Tonight's uniquely satisfying recipe takes us to the western Chinese city of Xi'an. Warming cumin and tingly Sichuan peppercorns, signature flavors of the area's cuisine, feature here in two ways: first as a seasoning for lamb and beef, then in a sauce for fresh noodles and crisp vegetables. To top it all off, we're marinating enoki mushrooms with rice vinegar and red chile flakes, highlighting their delicate crunch.



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Fruity & Savory

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## Ingredients



10 oz  
GROUND LAMB &  
BEEF BLEND



1/2 lb  
FRESH LO MEIN  
NOODLES



4 oz  
SUGAR SNAP PEAS



1/2 bunch  
GARLIC CHIVES



3 1/2 oz  
ENOKI  
MUSHROOMS



2  
CARROTS



2 stalks  
CELERY

## KNICK KNACKS:



2 Tbsp  
RICE VINEGAR



1/4 cup  
CUMIN & SICHUAN  
PEPPERCORN  
SAUCE



1 1/2 tsp  
NOODLE SPICE  
BLEND\*



1 1-inch piece  
GINGER



1/4 tsp  
CRUSHED RED  
PEPPER FLAKES

\* Ground Cumin & Ground Sichuan Peppercorns



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### 1 Prepare the ingredients:

- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the root ends of the mushrooms; place in a medium bowl.
- ☐ 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.
- ☐ Peel and roughly chop the ginger.
- ☐ Peel the carrots and thinly slice on an angle.
- ☐ Thinly slice the celery on an angle.
- ☐ Thinly slice the garlic chives.



### 2 Marinate the mushrooms:

- ☐ In a small pot, heat a drizzle of olive oil on medium-low until hot. Add **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Turn off the heat and add **¾ of the vinegar**. Carefully pour into the bowl of **mushrooms**. Stir to coat and season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

### 3 Blanch & shock the snap peas:

- ☐ While the mushrooms marinate, fill a bowl with ice water; add **a pinch of salt**. Set aside. To the pot of boiling water, add the **snap peas** and cook, stirring frequently, 1 to 3 minutes, or until bright green and slightly softened.
- ☐ Leaving the pot of water boiling, using a strainer or slotted spoon, immediately transfer the cooked snap peas to the bowl of ice water and let stand until cool. Drain thoroughly and pat dry with paper towels.



### 4 Cook the meat & vegetables:

- ☐ While the snap peas cool, in a large, high-sided pan (or pot), heat a drizzle of olive oil on medium-high until hot. Add the **ground lamb and beef**; season with salt, pepper, and the **spice blend**. Cook, frequently breaking the meat apart with a spoon, 5 to 7 minutes, or until browned and cooked through. Add the **ginger, carrots, and celery**; season with salt and pepper. Cook, stirring frequently, 7 to 9 minutes, or until softened. Turn off the heat. Season with salt and pepper to taste.

### 5 Cook & finish the noodles:

- ☐ Add the **noodles** to the same pot of boiling water (carefully separating with your hands before adding). Cook 1 to 2 minutes, or until the noodles are tender. Reserving **½ cup of the noodle cooking water**, drain thoroughly.
- ☐ To the pan of **cooked meat and vegetables**, add the cooked noodles, **shocked snap peas, peppercorn sauce, half the garlic chives, and half the reserved noodle cooking water**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until coated. (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 **remaining vinegar**. Season with salt and pepper to taste.



### 6 Plate your dish:

- ☐ Divide the **finished noodles** between 2 dishes. Top with the **marinated mushrooms** (including any marinating liquid). Garnish with the **remaining garlic chives**. Enjoy!