

# One-Pan Vegetable Udon

with Togarashi Peanuts

VEGETARIAN

🕒 20-30 MINS | 2 SERVINGS

These quick-cooking noodles and vegetables come together in one pan with a delicious sauce that features the bold flavors of earthy cumin and tingly Sichuan peppercorn. It's all garnished with crunchy roasted peanuts tossed with togarashi—a vibrant, complex blend that highlights dried orange peel, paprika, and sesame seeds.



## MATCH YOUR BLUE APRON WINE



Floral & Aromatic

Serve a bottle with this symbol for a great pairing.



## Ingredients



1/2 lb  
FRESH UDON  
NOODLES\*



4 oz  
CREMINI  
MUSHROOMS



3 Tbsps  
ROASTED  
PEANUTS



3 Tbsps  
CUMIN & SICHUAN  
PEPPERCORN  
SAUCE



2 Tbsps  
VEGETABLE  
DEMI-GLAZE



1/2 lb  
GREEN CABBAGE



6 oz  
CARROTS



1/3 cup  
ASIAN-STYLE  
SAUTÉED  
AROMATICS



2 Tbsps  
SOY GLAZE



1 Tbsp  
TOGARASHI  
SEASONING\*\*

\*previously frozen

\*\*Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds



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### 1 Prepare the ingredients & make the sauce:

- Remove the **noodles** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Roughly chop the **peanuts**.
- Thinly slice the **mushrooms**.
- Peel the **carrots** and thinly slice on an angle.
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- In a bowl, whisk together the **demi-glaze, cumin-Sichuan sauce, soy glaze**, and **2 tablespoons of water**.



### 2 Make the togarashi peanuts:

- In a bowl, combine the **chopped peanuts**, a drizzle of **olive oil**, and enough of the **togarashi** to coat (you may have extra). Season with salt and pepper; stir to combine.



### 3 Cook the vegetables:

- In a large pan (nonstick, if you have one), heat the **sautéed aromatics** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sliced carrots and sliced cabbage**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until softened.



### 4 Cook the noodles & serve your dish:

- Meanwhile, using your hands, carefully separate the **noodles**.
- To the pan, add the **prepared noodles** and **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 2 to 3 minutes, or until thoroughly combined and the noodles are heated through.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **cooked noodles, vegetables, and sauce** garnished with the **togarashi peanuts**. Enjoy!



**NUTRITION PER SERVING (AS PREPARED)\*** Calories: 650, Total Carbohydrates: 82g, Dietary Fiber: 8g, Added Sugar: 9g, Total Fat: 29g, Saturated Fat: 6g, Protein: 17g, Sodium: 1640mg.

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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