

Hearty, delightfully chewy udon noodles are a Japanese comfort food staple perfect for pairing with umami-rich sauces like the combo of hoisin, soy sauce, sambal oelek, and more that we're using in this dish.

Ingredients

- 2 Pasture-Raised Eggs
- 1/2 lb Fresh Udon Noodles*
- 4 oz Sweet Peppers
- 2 Scallions
- 2 cloves Garlic

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- 1 Tbsp Soy Sauce
- 2 Tbsps Hoisin Sauce
- 1 Tbsp Sambal Oelek
- 1 Tbsp Rice Vinegar
- 2 Tbsps Vegetable Demi-Glace

*previously frozen



1/2 lb Green or Red Cabbage 🥍 3 Tbsps Roasted Peanuts

Wellness at Blue Apron

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VEGETARIAN 600 CALORIES OR LESS

1 Prepare the ingredients & make the sauce

- Remove the **noodles** from the refrigerator to bring to room temperature.
- Fill a small pot 34 of the way up with water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut off and discard the stems of the peppers; remove the cores, then thinly slice lengthwise.
- Peel and roughly chop 2 cloves of garlic.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.
- In a bowl, combine the sliced peppers, chopped garlic, and sliced white bottoms of the scallions.
- Cut out and discard the core of the cabbage; thinly slice the leaves
- Roughly chop the peanuts.
- In a separate bowl, combine the soy sauce, hoisin sauce, vinegar, demi-glace, and as much of the sambal oelek as you'd like, depending on how spicy you'd like the dish to be. Taste, then season with salt and pepper if desired.

2 Cook the eggs

- Carefully add the eggs to the pot of boiling water and cook 7 minutes for softboiled, or until your desired degree of doneness.
- Drain thoroughly and rinse under cold water 30 seconds to 1 minute to stop the cooking process.
- When cool enough to handle, peel the cooked eggs. Season with salt and pepper.



3 Start the stir-fry

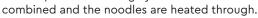
- Meanwhile, in a large pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot.
- Add the prepared pepper mixture; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.

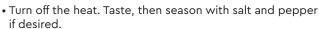


• Add the sliced cabbage; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.

4 Finish the stir-fry & serve your dish

- Meanwhile, using your hands, carefully separate the noodles.
- To the pan of cooked vegetables, add the noodles and sauce (carefully, as the liquid may splatter). Cook, stirring constantly, 2 to 3 minutes, or until thoroughly









NUTRITION PER SERVING (AS PREPARED)**

Calories: 560, Total Carbohydrates: 72g, Dietary Fiber: 5g, Added Sugars: 9g, Total Fat: 20g, Saturated Fat: 3.5g, Protein: 22g, Sodium: 1910mg. **See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com. CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).