

Spicy Cold Sesame Noodles






with Bok Choy, Carrots & Soft-Boiled Eggs

2 SERVINGS | ⌚ 20-30 MINS



Our spin on classic cold sesame noodles features an umami-rich sauce of tahini, soy sauce, spicy sambal oelek, and more—finished with a soft-boiled egg and a pinch of togarashi for an extra boost of savory flavor.

Ingredients

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|  ½ lb Fresh Ramen Noodles* |  ¼ cup Tahini |
|  2 Pasture-Raised Eggs |  1 Tbsp Sesame Oil |
|  10 oz Baby Bok Choy |  1 Tbsp Sugar |
|  6 oz Carrots |  1 Tbsp Rice Vinegar |
|  1 Tbsp Sambal Oelek |  1 Tbsp Togarashi Seasoning** |
|  2 Tbsps Soy Sauce | |

*previously frozen

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

Wellness at Blue Apron

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VEGETARIAN



Serve a bottle of Blue Apron wine with this symbol: Crisp & Minerally.
blueapron.com/wine

1 Prepare the ingredients & make the sauce

- Fill a medium pot $\frac{3}{4}$ of the way up salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut off and discard the root ends of the **bok choy**; thinly slice crosswise.
- Peel the **carrots** and grate on the large side of a box grater.
- In a large bowl, combine the **tahini**, **soy sauce**, **sugar**, **2 table-spoons of water**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Whisk until the sugar has dissolved.



2 Marinate the vegetables

- In a large bowl, combine the **sliced bok choy**, **grated carrots**, **sesame oil**, and **vinegar**; season with salt and pepper.
- Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



3 Cook the eggs

- Meanwhile, carefully add the **eggs** to the pot of boiling water. Cook 7 minutes for soft-boiled, or until your desired degree of doneness.
- Leaving the pot of water boiling, using a slotted spoon or tongs, transfer the cooked eggs to a strainer 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.



4 Cook & cool the noodles

- Add the **noodles** to the same pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 3 minutes, or until tender.
- Drain thoroughly and rinse under cold water 30 seconds to 1 minute to prevent sticking and cool the noodles.



5 Finish the noodles & serve your dish

- Add the **cooled noodles** and **marinated vegetables** (including any liquid) to the bowl of **sauce**; stir to thoroughly combine. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** topped with the **seasoned eggs** and **as much of the togarashi as you'd like**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 760, Total Carbohydrates: 91g, Dietary Fiber: 10g, Added Sugars: 7g, Total Fat: 32g, Saturated Fat: 6g, Protein: 27g, Sodium: 2170mg.

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

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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