

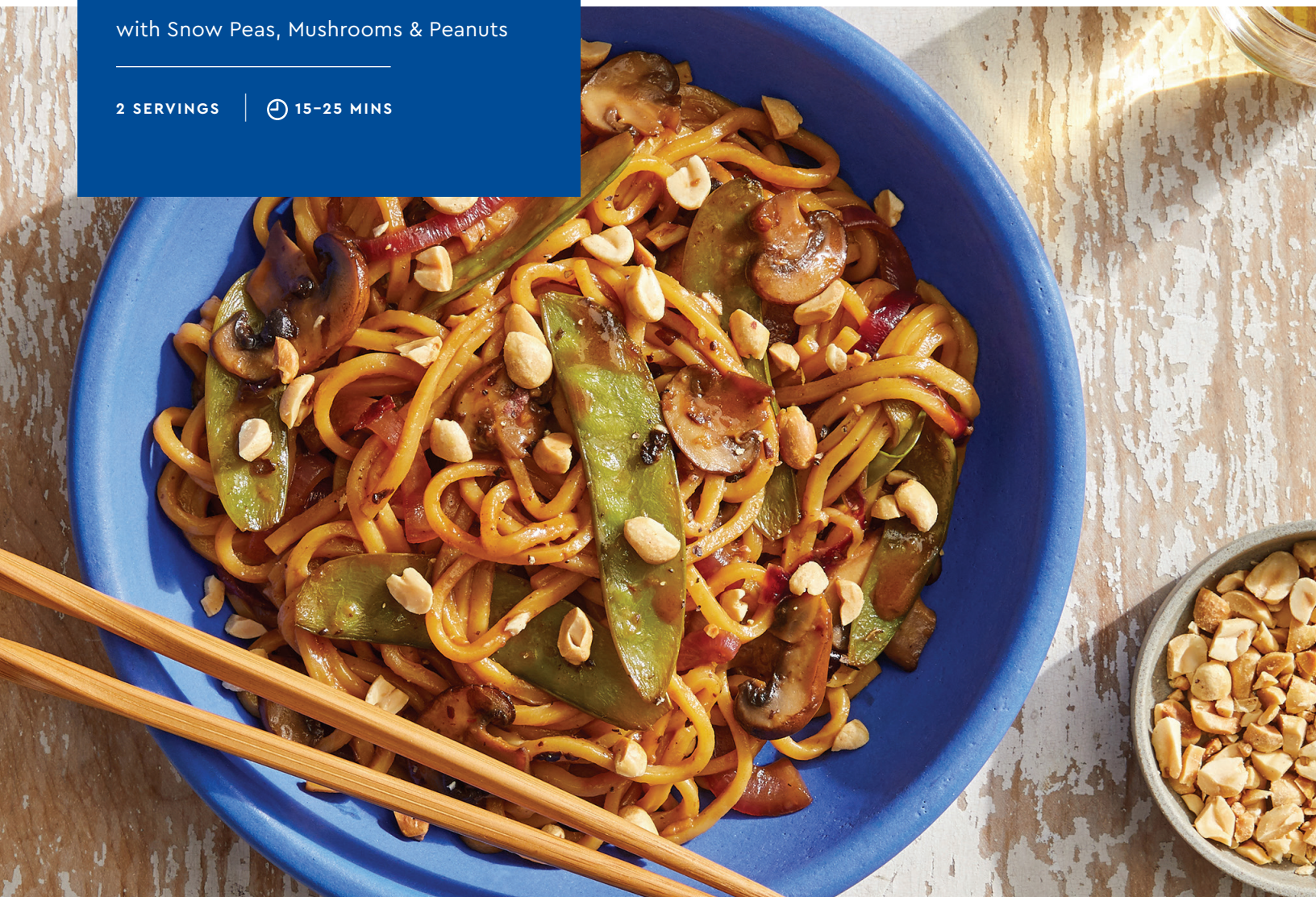
Sweet & Sour Noodles

with Snow Peas, Mushrooms & Peanuts

2 SERVINGS

15-25 MINS

 **Blue Apron**
blueapron.com



↔ DID YOU CUSTOMIZE IT?

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Ingredients

- | | |
|--|---|
|  ½ lb Fresh Lo Mein Noodles** |  3 Tbsps Sweet Chili Sauce |
|  2 cloves Garlic |  1 Tbsp Light Brown Sugar |
|  4 oz Snow Peas |  2 Tbsps Crème Fraîche |
|  4 oz Mushrooms |  2 Tbsps Black Bean Sauce |
|  1 Shallot |  ¼ tsp Crushed Red Pepper Flakes |
|  3 Tbsps Roasted Peanuts |  10 oz Tail-On Shrimp*** |
|  2 tps Tamarind Paste | |

CUSTOMIZED INGREDIENT

**previously frozen
***peeled & deveined



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

Wellness at Blue Apron*

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VEGETARIAN

*Customized recipes can affect health badges. Look online for more details if you customized this recipe.

1 Prepare the ingredients & make the sauce

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Peel and thinly slice the **shallot**.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **peanuts**.
- In a bowl, whisk together the **tamarind paste, sweet chili sauce, black bean sauce, sugar, and $\frac{1}{4}$ cup of water**.



↪ CUSTOMIZED STEP If you chose 10 oz Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails, if desired). Season with salt and pepper.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot. Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Transfer to a plate; cover with foil to keep warm.
- Rinse and wipe out the pan.

2 Cook the vegetables & sauce

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **snow peas, sliced shallot, chopped garlic, and as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be (if the pan seems dry, add a drizzle of olive oil). Season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until combined and the sauce is slightly thickened. Turn off the heat.



↪ CUSTOMIZED STEP 2 If you chose 10 oz Shrimp

- Cook the vegetables and sauce as directed, using the same pan used to cook the shrimp.

3 Cook the noodles

- 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 and rinse under warm water 30 seconds to 1 minute to prevent sticking; return to the pot.



4 Finish the noodles & serve your dish

- Add the **cooked vegetables and sauce** to the pot of **cooked noodles**. Cook on medium-high, stirring constantly, 30 seconds to 1 minute, or until combined and the noodles are coated.
- Turn off the heat and stir in the **crème fraîche** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** garnished with the **chopped peanuts**. Enjoy!



↪ CUSTOMIZED STEP 4 If you chose 10 oz Shrimp

- Add the **cooked shrimp** and **cooked vegetables and sauce** to the pot of **cooked noodles**. Finish and serve as directed.

NUTRITION PER SERVING (AS PREPARED)**

Calories: 710, Total Carbohydrates: 108g, Dietary Fiber: 7g, Added Sugars: 21g, Total Fat: 22g, Saturated Fat: 6g, Protein: 20g, Sodium: 1280mg.

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

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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