

# Chicken & Wonton Noodle Stir-Fry

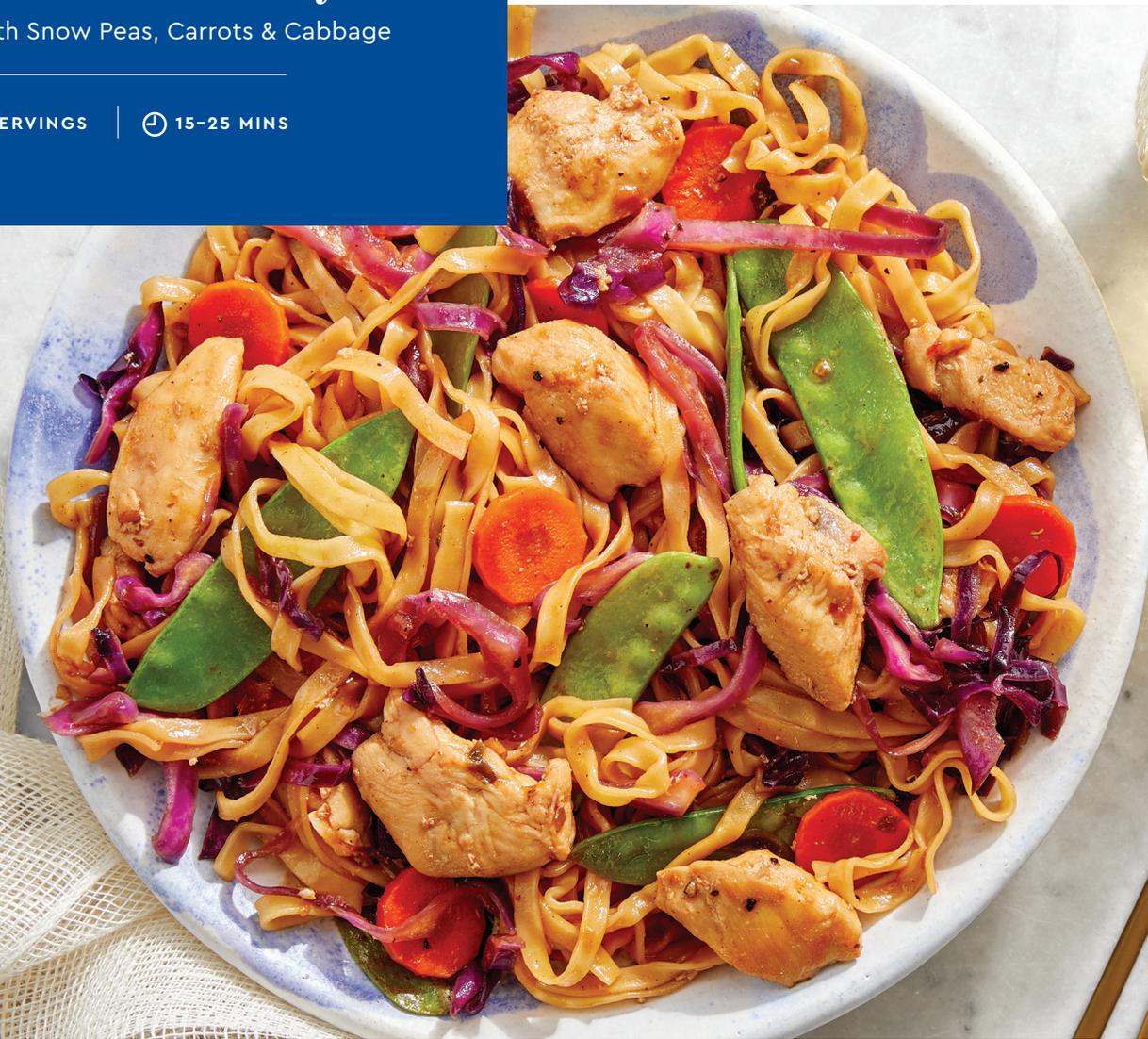
with Snow Peas, Carrots & Cabbage

4 SERVINGS

15-25 MINS

 Blue Apron

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In this recipe, we're making a sweet and savory sauce to coat fresh wonton noodles, tender chicken, crisp snow peas, and crunchy carrots—first cooked with our fragrant blend of sautéed aromatics for a boost of bright flavor.

## Ingredients

-  1 ½ lbs Chopped Chicken Breast
-  ¾ lb Fresh Wonton Noodles\*
-  ½ lb Red Cabbage
-  4 oz Snow Peas
-  6 oz Carrots
-  ⅓ cup Soy Glaze
-  ¼ cup Sweet Chili Sauce
-  ⅓ cup Asian-Style Sautéed Aromatics
-  2 Tbsps Black Bean Sauce
-  2 Tbsps Rice Vinegar

\*previously frozen



Serve a bottle of Blue Apron wine with this symbol: Crisp & Minerally.  
[blueapron.com/wine](https://blueapron.com/wine)

## 1 Prepare the ingredients & make the sauce

- Fill a large pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- Peel the **carrots** and thinly slice into rounds.
- Combine the **sliced cabbage** and **sliced carrots** in a bowl.
- In a separate bowl, combine the **soy glaze**, **black bean sauce**, **sweet chili sauce**, **vinegar**, and  $\frac{1}{4}$  cup of water.



## 2 Brown the chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large, high-sided pan (or pot), heat the **sautéed aromatics** on medium-high until hot.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.



## 3 Cook the chicken, vegetables & sauce

- To the pan, add the **sliced cabbage and carrots**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until slightly softened.
- Add the **snow peas** and **sauce** (carefully, as the liquid may splatter). Cook, stirring occasionally, 3 to 4 minutes, or until the vegetables are softened and the chicken is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



## 4 Cook the noodles & serve your dish

- 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 thoroughly and rinse under water to prevent sticking.
- Add the **cooked noodles** to the pan of **cooked chicken, vegetables, and sauce**. Stir to thoroughly combine.
- Taste, then season with salt and pepper if desired. Enjoy!



### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: 630, Total Carbohydrates: 81g, Dietary Fiber: 5g, Added Sugars: 21g, Total Fat: 15g, Saturated Fat: 3.5g, Protein: 42g, Sodium: 2140mg.

\*\*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.

Blue Apron, LLC  
New York, NY 10005

