

Chicken & Wonton Noodle Stir-Fry

with Carrots & Shishito Peppers

2 SERVINGS

15-25 MINS

 **Blue Apron**

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Ingredients

 10 oz Chopped Chicken Breast

 3 Tbsps Soy Glaze

 2 Tbsps Black Bean Sauce

 3 Tbsps Roasted Peanuts

 6 oz Fresh Wonton Noodles¹

 3 Tbsps Sweet Chili Sauce

 2 Tbsps Rice Vinegar

 6 oz Carrots

 1/3 cup Asian-Style Sautéed Aromatics

 3 oz Shishito Peppers



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

¹. previously frozen

1 Prepare the ingredients & make the sauce

- Fill a medium pot $\frac{3}{4}$ of the way up with water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel the **carrots** and thinly slice into rounds.
- Roughly chop the **peanuts**.
- Cut off and discard the stems of the **peppers**; cut crosswise into 1-inch pieces. Thoroughly wash your hands immediately after handling.
- In a 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

- Add the **sliced carrots** to the pan. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **pepper pieces** and **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 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.
- 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.
- Serve the **finished noodles** garnished with the **chopped peanuts**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 840, Total Carbohydrates: 94g, Dietary Fiber: 5g, Added Sugars: 27g, Total Fat: 31g, Saturated Fat: 7g, Protein: 49g, Sodium: 2190mg.

**For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

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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