

Vegetable Lo Mein

TIME: 25-35 minutes

SERVINGS: 2

This quick-cooking spin on a Chinese-American favorite highlights a bevy of vegetables (including seasonal turnip), all brought together in a spicy flavor-packed sauce.



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30
MINUTE
MEAL

Ingredients



1/2 lb
FRESH LO MEIN
NOODLES



3
CARROTS



1/2 lb
BABY BOK CHOY



1
SCARLET QUEEN
TURNIP



2 stalks
CELERY

KNICK KNACKS:



1 1/2 Tbsps
SOY MARINADE



1 Tbsp
GOCHUJANG



2 Tbsps
CRÈME FRAÎCHE



2 Tbsps
SOY GLAZE



1 1-inch piece
GINGER



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1 Prepare the ingredients & make the sauce:

- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and medium dice the **turnip**. Peel the **carrots**; thinly slice on an angle. Thinly slice the **celery** on an angle.
- ☐ Peel and finely chop the **ginger**. Cut off and discard the root end of the **bok choy**; roughly chop.
- ☐ In a bowl, combine the **soy glaze**, **soy marinade**, **2 tablespoons of water**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste.

2 Start the vegetables:

- ☐ In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **diced turnip**, **sliced carrots**, and **sliced celery**; season with salt and pepper. Cook, stirring occasionally, 6 to 8 minutes, or until softened.



3 Finish the vegetables:

- ☐ Add the **chopped ginger** and **chopped bok choy** to the pan; season with salt and pepper. (If the pan seems dry, add a drizzle of olive oil.) Cook, stirring frequently, 2 to 3 minutes, or until the bok choy leaves have wilted. Turn off the heat; season with salt and pepper to taste.

4 Cook the noodles:

- ☐ While the vegetables cook, add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 4 minutes, or until tender. Drain thoroughly.



5 Finish the noodles & plate your dish:

- ☐ Add the **cooked noodles** and **sauce** to the pan of **finished vegetables**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until thoroughly combined.
- ☐ Turn off the heat and stir in the **crème fraîche**. Season with salt and pepper to taste. Enjoy!

