

# Soy-Tahini Wonton Noodles

with Bok Choy  
& Soft-Boiled Eggs

**TIME:** 25-35 minutes

**SERVINGS:** 4

A trio of nutty tahini, tart tamarind concentrate, and sweet chili sauce give irresistible flavor to tender noodles and crisp vegetables in this dynamic Asian-inspired dish.

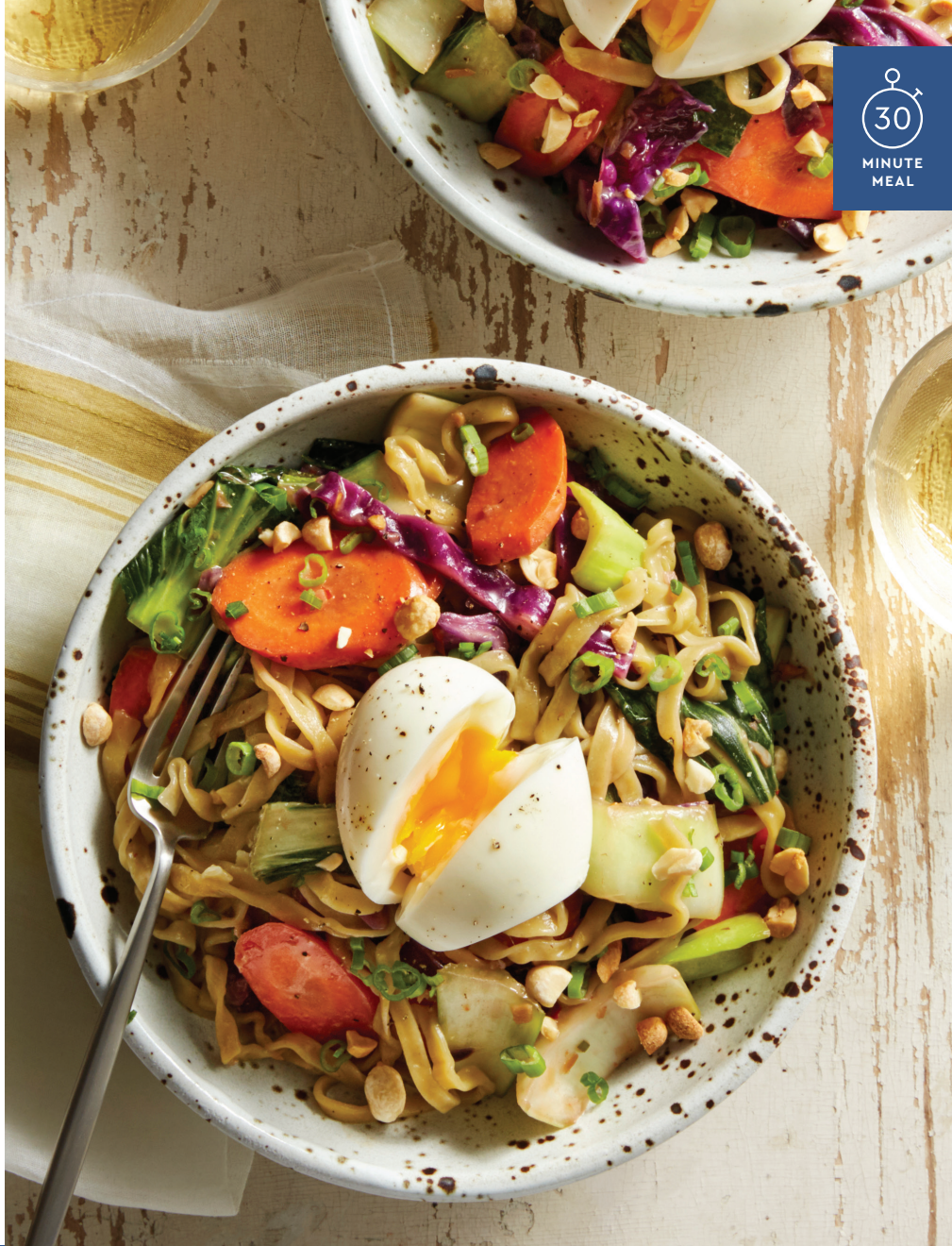


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30  
MINUTE  
MEAL

## Ingredients



4  
CAGE-FREE FARM  
EGGS



3/4 lb  
FRESH WONTON  
NOODLES



1 lb  
RED CABBAGE



2  
SCALLIONS



2  
CARROTS



4 heads  
BABY BOK CHOY



3 Tbsps  
ROASTED  
PEANUTS



1 1-inch piece  
GINGER



1/2 cup  
SOY GLAZE



2 Tbsps  
TAHINI



2 tsp  
TAMARIND  
CONCENTRATE



1 Tbsp  
RED WINE  
VINEGAR



1/3 cup  
SWEET CHILI  
SAUCE



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## 1 Prepare the ingredients:

- ☐ Fill a medium pot with water; add a **big pinch of salt**. 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**; thinly slice on angle. Peel and finely chop the **ginger**.
- ☐ Cut off and discard the root ends of the **scallions**; thinly slice, separating the white bottoms and green tops.
- ☐ Cut off and discard the root end of the **bok choy**; roughly chop.
- ☐ Roughly chop the **peanuts**.



## 2 Make the soft-boiled eggs:

- ☐ Carefully add the **eggs** to the pot of boiling water and cook 6 to 7 minutes.
- ☐ Leaving the pot of water boiling, using a slotted spoon or tongs, transfer the cooked eggs to a strainer; rinse under cold water for 30 seconds to 1 minute to stop the cooking process.
- ☐ When cool enough to handle, carefully peel. Season with salt and pepper.



## 3 Cook the vegetables:

- ☐ While the eggs cook, in a large, high-sided pan (or pot), heat 1 tablespoon of olive oil on medium-high until hot. Add the **sliced cabbage and carrots, chopped ginger, and sliced white bottoms of the scallions**. Season with salt and pepper. Cook, stirring frequently, 5 to 6 minutes, or until softened.
- ☐ Add the **chopped bok choy** and cook, stirring occasionally, 2 to 3 minutes, or until softened. Turn off the heat.



## 4 Cook the noodles:

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

## 5 Make the sauce:

- ☐ While the noodles cook, in a medium bowl, whisk together the **soy glaze, tahini, tamarind concentrate, sweet chili sauce, and vinegar** until smooth.



## 6 Finish & serve your dish:

- ☐ Add the **cooked noodles** and **sauce** to the pan of **cooked vegetables**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until coated. Season with salt and pepper to taste.
- ☐ Serve the finished noodles topped with the **soft-boiled eggs**. Garnish with the **chopped peanuts** and **sliced green tops of the scallions**. Enjoy!

