

Turkey & Broccoli Lo Mein

with Furikake Peanuts & Cumin-Sichuan Sauce

4 SERVINGS | 20-30 MINS

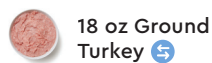
 **Blue Apron**
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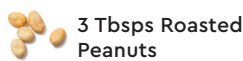
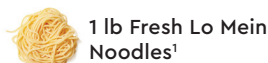
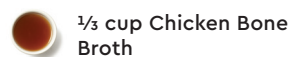
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an  icon) and instructions tailored to you.*


Ingredients

Customized ingredients



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¹ previously frozen

*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients & start 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 off and discard the bottom $\frac{1}{2}$ inch of the **broccoli** stem; cut the broccoli into small florets.
- Roughly chop the **peanuts**; place in a bowl and add the **furikake** and a drizzle of **olive oil**. Toss to combine.
- In a separate bowl, combine the **cumin-Sichuan sauce**, **soy glaze**, and **broth**.



2 Cook the noodles & broccoli

- Add the **noodles** and **broccoli florets** 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 warm water 30 seconds to 1 minute to prevent sticking.
- Return to the pot.



3 Cook the turkey

- Meanwhile, in a large pan (nonstick, if you have one), heat the **sautéed aromatics** on medium-high until hot.
- Add the **turkey**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 7 minutes, or until the turkey is browned and cooked through.



CUSTOMIZED STEP 3 If you chose Ground Beef

- Follow the directions in Step 3, using the **beef** (instead of turkey).

4 Finish & serve your dish

- To the pot of **cooked noodles and broccoli**, add the **cooked turkey** and **sauce**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished turkey and noodles** garnished with the **furikake peanuts**. Enjoy!



CUSTOMIZED STEP 4 If you chose Ground Beef

- Finish and serve your dish as directed, using the **cooked beef** (instead of turkey).

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

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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