

# Sweet Chili Stir-Fry

with Carrots & Shiitake Mushrooms

**TIME:** 25-35 minutes

**SERVINGS:** 2

This quick-cooking spin on a Chinese-American favorite highlights springy noodles and a duo of carrots and cabbage. Dried shiitake mushrooms—rehydrated in water, then chopped and added to the pan—create an irresistibly savory layer that complements our sweet soy-based sauce.



## MATCH YOUR BLUE APRON WINE



Light & Fresh

Serve a bottle with this symbol for a great pairing.



## Ingredients



¾ lb  
FRESH WONTON  
NOODLES\*



½ lb  
CABBAGE



6 oz  
CARROTS



2  
SCALLIONS

## KNICK KNACKS:



1 1-inch piece  
GINGER



2 Tbsps  
SOY GLAZE



½ oz  
DRIED SHIITAKE  
MUSHROOMS



2 Tbsps  
VEGETABLE  
DEMI-GLAZE



¼ cup  
SWEET CHILI  
SAUCE



3 Tbsps  
ROASTED  
PEANUTS

\* previously frozen



Download our iOS or Android app to watch how-to videos, manage your account, and track your deliveries.





## 1 Prepare the ingredients & rehydrate the mushrooms:

- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ In a bowl, combine the **dried mushrooms** and **½ cup of warm water**.
- ☐ 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 out and discard the core of the **cabbage**; thinly slice the leaves. Peel the **carrots**; halve lengthwise, then thinly slice crosswise.
- ☐ Roughly chop the **peanuts**.

## 2 Make the sauce:

- ☐ In a bowl, combine the **soy glaze**, **sweet chili sauce**, and **demi-glace**.



## 3 Start the stir-fry:

- ☐ In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **chopped ginger** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened and fragrant.
- ☐ Add the **sliced cabbage and carrots**; season with salt and pepper. Cook, stirring frequently, 4 to 5 minutes, or until slightly softened. Turn off the heat.

## 4 Cook the noodles:

- ☐ While the vegetables cook, add the **noodles** to the pot of boiling water, stirring gently to separate. Cook 2 to 4 minutes, or until tender.
- ☐ Reserving **½ cup of the noodle cooking water**, drain thoroughly.



## 5 Finish the stir-fry & serve your dish:

- ☐ Reserving the water, transfer the **rehydrated mushrooms** to a cutting board and roughly chop.
- ☐ To the pan of **cooked vegetables**, add the chopped mushrooms, **sauce**, **cooked noodles**, **reserved mushroom water**, and **half the reserved noodle cooking water**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until coated. (If the noodles seem dry, gradually add the remaining cooking water to achieve your desired consistency.)
- ☐ Garnish the finished stir-fry with the **chopped peanuts** and **sliced green tops of the scallions**. Enjoy!

