

One-Pot Chicken & Udon Noodles

with Soy-Miso Sauce

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients



18 oz Chopped Chicken Breast



15 oz Baby Bok Choy



1 Tbsp Sambal Oelek



1 tsp Black & White Sesame Seeds



1 lb Fresh Udon Noodles¹



2 oz Sliced Roasted Red Peppers



1 Tbsp Sesame Oil



½ lb Mushrooms



⅓ cup Soy-Miso Sauce



⅓ cup Asian-Style Sautéed Aromatics



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¹ previously frozen

1 Prepare the ingredients & make the sauce

- Remove the **noodles** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Cut off and discard the root ends of the **bok choy**; thinly slice.
- Roughly chop the **peppers**.
- Using your hands, carefully separate the **noodles**.
- In a bowl, combine the **soy-miso sauce**, $\frac{1}{2}$ cup of water, and as much of the **sambal oelek** as you'd like, depending on how spicy you'd like the dish to be. Taste, then season with salt and pepper if desired.



2 Cook the chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large pot, heat the **sesame oil** on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pot, transfer to a plate.



3 Cook the vegetables

- In the pot of reserved fond, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.
- Add the **sliced bok choy**, **sautéed aromatics**, and **chopped peppers**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened.



4 Finish & serve your dish

- To the pot, add the **noodles**, **sauce** (carefully, as the liquid may splatter), and **cooked chicken**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the noodles are heated through.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** garnished with the **sesame seeds**. Enjoy!

