

Cumin-Spiced Wonton Noodles

with Vegetables & Peanuts

TIME: 25-35 minutes

SERVINGS: 2

Classic northern Chinese flavors of cumin and Sichuan peppercorn give irresistible spice to these easy wonton noodles. A trio of cabbage, carrots, and mushrooms stir-fried with the tender noodles add heartiness and contrasting textures.



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Floral & Aromatic

Serve a bottle with this symbol for a great pairing.



Ingredients



6 oz
FRESH WONTON
NOODLES*



1/2 lb
CABBAGE



6 oz
CARROTS



4 oz
CREMINI
MUSHROOMS



2
SCALLIONS

KNICK KNACKS:



3 Tbsps
ROASTED
PEANUTS



2 Tbsps
HOISIN SAUCE



1 Tbsp
RICE VINEGAR



3 Tbsps
CUMIN & SICHUAN
PEPPERCORN
SAUCE



1 Tbsp
VEGETARIAN
PONZU SAUCE

* previously frozen



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1 Prepare the ingredients & make the sauce:

- ☐ Heat a medium pot of water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Thinly slice the **mushrooms**.
- ☐ Cut out and discard the core of the **cabbage**; thinly slice the leaves. Peel the **carrots** and thinly slice into rounds.
- ☐ Cut off and discard the root ends of the **scallions**; thinly slice, separating the white bottoms and green tops.
- ☐ Roughly chop the **peanuts**.
- ☐ In a bowl, combine the **cumin sauce**, **hoisin sauce**, **ponzu sauce**, and **vinegar**.



2 Cook the vegetables:

- ☐ In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **sliced mushrooms** in an even layer and cook, without stirring, 3 to 4 minutes, or until lightly browned.
- ☐ Add the **sliced cabbage**, **carrots**, and **white bottoms of the scallions**. (If the pan seems dry, add a drizzle of olive oil.) Cook, stirring occasionally, 4 to 5 minutes, or until slightly softened.



3 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 **1/2 cup of the noodle cooking water**, drain thoroughly. Rinse under warm water to prevent sticking.



4 Finish the noodles & serve your dish:

- ☐ To the pan, add the **cooked noodles**, **sauce**, and **half the reserved noodle cooking water**. Cook, stirring vigorously, 1 to 2 minutes, or until coated. (If the sauce seems dry, gradually add the remaining noodle cooking water to achieve your desired consistency.) Turn off the heat and season with salt and pepper to taste.
- ☐ Serve the finished noodles garnished with the **sliced green tops of the scallions** and **chopped peanuts**. Enjoy!