

One-Pan Udon Noodle & Spicy Peanut Stir-Fry

with Mushrooms, Carrots & Bok Choy

2 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 ) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:



10 oz Tail-On Shrimp¹ 



1/3 cup Asian-Style Sautéed Aromatics



1 Tbsp Honey



1 Tbsp Togarashi Seasoning³



1/2 lb Fresh Udon Noodles²



4 oz Mushrooms



1 Tbsp Soy Sauce



1 Tbsp Rice Vinegar



10 oz Baby Bok Choy



6 oz Carrots



1 Tbsp Sambal Oelek



1 Tbsp Smooth Peanut Butter Spread



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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1. peeled & deveined 2. previously frozen 3. Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds
*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients

- Remove the **honey** and **noodles** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Cut the **mushrooms** into bite-sized pieces.
- Peel the **carrots** and thinly slice on an angle.
- Cut off and discard the root ends of the **bok choy**; roughly chop.



This recipe was designed for easier cleanup—no extra prep bowls needed!

2 Make the sauce

- In a bowl, whisk together the **peanut butter spread**, **vinegar**, **honey** (kneading the packet before opening), **soy sauce**, **¼ cup of warm water**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.



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 **mushroom pieces** and **sliced carrots** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sautéed aromatics** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the vegetables are softened.
- Add the **chopped bok choy**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the bok choy leaves are wilted.



3 CUSTOMIZED STEP 3 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails, if desired). Season with salt and pepper.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **seasoned shrimp**, **mushroom pieces**, and **sliced carrots** in an even layer. Cook, without stirring, 2 to 3 minutes, or until the shrimp are slightly opaque and the vegetables are lightly browned.
- Add the **sautéed aromatics** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the vegetables are softened.
- Add the **chopped bok choy**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the bok choy leaves are wilted and the shrimp are opaque and cooked through.

4 Finish the stir-fry & serve your dish

- Meanwhile, using your hands, carefully separate the **noodles**.
- Add the **noodles** and **sauce** to the pan. Cook, stirring constantly, 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 stir-fry** garnished with the **togarashi**. Enjoy!

