

Sweet & Spicy Wonton Noodles

with Fried Eggs

4 SERVINGS

⌚ 20-30 MINS

 Blue Apron

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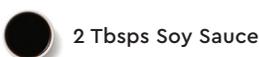
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an  icon) and instructions tailored to you.*

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

Ingredients

Customized ingredients

ADDED:



Cook along on the app



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1. previously frozen

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the sauce

- Fill a large pot $\frac{3}{4}$ of the way up with water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel the **carrots**, then thinly slice on an angle.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice.
- In a separate bowl, combine the **soy sauce**, **sesame oil**, and **sweet chili sauce**.



2 Cook the vegetables

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced carrots** and **sliced peppers**. Cook, stirring occasionally, 4 to 5 minutes, or until slightly softened.
- Add the **sautéed aromatics**. Cook, stirring occasionally, 2 to 3 minutes, or until combined.
- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.



↩ CUSTOMIZED STEP 2 *If you chose Ground Pork*

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork**, **sliced carrots**, and **sliced peppers** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned; season with salt and pepper. Continue to cook, stirring frequently and breaking the meat apart with a spoon, 2 to 3 minutes, or until softened and browned.
- Add the **sautéed aromatics**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until combined and the pork is cooked through.
- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.

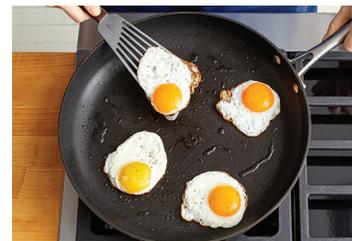
3 Cook the noodles

- Meanwhile, add the **noodles** 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 return to the pot.



4 Fry the eggs

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Crack the **eggs** into the pan, keeping them separate. Cook 4 to 5 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness.
- Turn off the heat.



5 Finish the noodles & serve your dish

- To the pot of **cooked noodles**, add the **cooked vegetables** and **sauce**. Stir to thoroughly combine.
- Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** topped with the **fried eggs**. Garnish with the **sesame seeds**. Enjoy!



↩ CUSTOMIZED STEP 5 *If you chose Ground Pork*

- Finish the noodles and serve your dish as directed, using the **cooked pork and vegetables**.

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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