

Chicken & Pork

4 servings of each:

Creamy Hoisin Pork & **Veggie Tacos**

with Crispy Onions

Peanut Chicken & Udon

with Sesame Ginger-Dressed Vegetables

Let's get cooking

ONE PREP. TWO MEALS READY FOR THOSE BUSY NIGHTS. Here's your easy step-by-step guide for making mealtime magic—from Prep Day to putting on the finishing touches when you're ready to serve and eat.



Wine pairings available from blueapron.com/wine



Serve the chicken dish with Blue Apron wine that has this symbol based on its flavor profile.



Serve the pork dish with Blue Apron wine that has this symbol based on its ^ิจบา≺ flavor profile.





TOOLS YOU'LL NEED

Knife, Cutting Board, Mixing Bowls, Wooden Spoon, 1 Large Nonstick Pan

Shared Cooking Ingredients

For Both Recipes



Baby Bok Choy



Bell Peppers



Yellow or Red Onions



1/2 lb Mushrooms

2 Tbsps

Smooth Peanut

Butter Spread



1/3 CUD Asian-Style Sautéed Aromatics



1/4 CUD Sesame Ginger Dressing



2 Tbsps Soy Sauce



1/4 tsp Crushed Red Pepper Flakes

Peanut Chicken & Udon



18 07 Boneless Chicken Breast Pieces



2 Tbsps



Fresh Udon





3 Tbsps Soy Glaze



1/4 CUD Roasted Peanuts



Black & White



1 Tbsp Togarashi Sesame Seeds Seasoning²

Creamy Hoisin Pork & Veggie Tacos



18 07 Ground Pork





1/4 CUD Hoisin Sauce



Crispy Onions



1/4 CUD Roasted Cashews

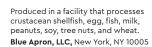


1/4 CUD Mayonnaise



2. Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds

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).







Prepare the ingredients

- Remove the **noodles** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Thinly slice the mushrooms.
- Halve, peel, and thinly slice the **onions**.



- Cut off and discard the stems of the peppers. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Cut off and discard the root ends of the **bok choy**; roughly chop, separating the stems and leaves.
- In a bowl, whisk together the soy glaze, vinegar, peanut butter spread, and 2 tablespoons of water.
- In a separate bowl, combine the hoisin sauce and mayonnaise.

2 Cook the chicken

- Pat the chicken dry with paper towels. Place in a bowl. Season with salt, pepper, and the togarashi; toss to coat.
- In a large pan (nonstick, if you have one), heat a drizzle of olive 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.
- Transfer to a bowl.
- Rinse and wipe out the pan.

COOK ALONG WITH alexa

3 Cook the pork

- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the pork; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.



- Transfer to a bowl.
- · Wipe out the pan.

4 Cook the vegetables & finish the pork

- In the same pan, heat the sautéed aromatics on medium-high until hot (be careful, as the liquid may splatter).
- Add the sliced mushrooms. Cook, without stirring, 5 to 6 minutes, or until lightly browned.



- Add the sliced onions, sliced peppers, and chopped bok choy stems. Season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened.
- Add the chopped bok choy leaves, soy sauce (carefully, as the liquid may splatter), sesame ginger dressing, and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined and the bok choy leaves are slightly wilted.
- Turn off the heat.
- · Leaving the rest in the pan, transfer half the cooked vegetables to the bowl of cooked pork; stir to combine. Taste, then season with salt and pepper if desired.

Peanut Chicken & Udon

Finish the noodles

- Using your hands, carefully separate the noodles.
- To the pan of remaining cooked vegetables, add the noodles, cooked chicken, and peanut sauce. Cook on medium-high, stirring occasionally, 3 to 4 minutes, or until thoroughly combined and heated through.
- Turn off the heat.



STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

Serve the chicken & noodles

• Serve the chicken and noodles garnished with the peanuts and sesame seeds. Enjoy!



REHEATING INSTRUCTIONS

If you saved the dish for later, heat the finished chicken and noodles in the microwave 1 to 2 minutes, or until heated through. Serve as directed.

Creamy Hoisin Pork & Veggie Tacos



STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

Finish & serve the tacos

- Wrap the tortillas in a damp paper towel and microwave on high 1 minute, or until heated through.
- Transfer the warmed tortillas to a work surface and carefully unwrap.
- Assemble each taco using the warmed tortillas, finished pork and vegetables, and hoisin mayo. Garnish with the cashews and crispy onions. Enjoy!



REHEATING INSTRUCTIONS

If you saved the dish for later, heat the pork and vegetables in the microwave 1 to 2 minutes, or until heated through. Finish and serve as directed.