



Peanut Chicken & Udon

Creamy Hoisin Pork & Veggie Tacos



MEAL PREP Family Bundle

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.



5 min

UNBOX + PLAN



60 min

PREP + COOK



5 min

FINISH + SERVE



These recipes were designed to reheat. See the Stop + Store section on the last page for more info.

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 flavor profile.



TOOLS YOU'LL NEED

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

Shared Cooking Ingredients

For Both Recipes

15 oz
Baby Bok Choy2
Bell Peppers2
Yellow or Red
Onions1½ lb
Mushrooms⅓ cup
Asian-Style
Sautéed Aromatics¼ cup
Sesame Ginger
Dressing2 Tbsps
Soy Sauce¼ tsp
Crushed Red
Pepper Flakes

Peanut Chicken & Udon

18 oz
Boneless
Chicken Breast
Pieces1 lb
Fresh Udon
Noodles¹¼ cup
Roasted Peanuts2 Tbsps
Smooth Peanut
Butter Spread2 Tbsps
Rice Vinegar3 Tbsps
Soy Glaze1 tsp
Black & White
Sesame Seeds1 Tbsp
Togarashi
Seasoning²

Creamy Hoisin Pork & Veggie Tacos

18 oz
Ground Pork8
Flour Tortillas¼ cup
Hoisin Sauce⅓ cup
Crispy Onions¼ cup
Roasted
Cashews¼ cup
Mayonnaise

1. previously frozen

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).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC, New York, NY 10005



1 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.

**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

Creamy Hoisin Pork & Veggie Tacos

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.