

# Spicy Hoisin Noodles & Vegetables

with Soft-Boiled Eggs & Peanuts

2 SERVINGS | 20-30 MINS

 **Blue Apron**  
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## Ingredients



2 Pasture-Raised Eggs



4 oz Sweet Peppers



1 Tbsp Sambal Oelek



3 Tbsp Asian-Style Sautéed Aromatics



½ lb Fresh Lo Mein Noodles<sup>1</sup>



1 Tbsp Soy Sauce



2 ½ Tbsp Vegetable Demi-Glace



3 Tbsp Roasted Peanuts



½ lb Red Cabbage



2 Tbsp Hoisin Sauce



1 Tbsp Rice Vinegar



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

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<sup>1</sup>. previously frozen





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the sauce

- Fill a medium pot  $\frac{3}{4}$  of the way up with water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut off and discard the stems of the **peppers**; remove the cores, then thinly slice lengthwise.
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- Roughly chop the **peanuts**.
- In a bowl, combine the **soy sauce**, **hoisin sauce**, **vinegar**, **demi-glace**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Taste, then season with salt and pepper if desired.



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

## 2 Cook the eggs

- Carefully add the **eggs** to the pot of boiling water and cook 7 minutes for soft-boiled, or until your desired degree of doneness.
- Leaving the pot of water boiling, using a slotted spoon or tongs, carefully transfer the eggs to a strainer.
- Rinse under cold water 30 seconds to 1 minute to stop the cooking process.
- When cool enough to handle, carefully peel the cooked eggs. Season with salt and pepper.



## 3 Start the stir-fry

- Meanwhile, in a large pan (nonstick, if you have one), heat the **sautéed aromatics** on medium-high until hot.
- Add the **sliced peppers**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **sliced cabbage**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.



## 4 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 rinse under warm water 30 seconds to 1 minute to prevent sticking.



## 5 Finish the stir-fry & serve your dish

- To the pan of **cooked vegetables**, add the **cooked noodles** and **sauce** (carefully, as the liquid may splatter). Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished stir-fry** topped with the **seasoned eggs**. Garnish with the **chopped peanuts**. Enjoy!

