

Ingredients



2 Pasture-Raised Eggs



4 oz Sweet Peppers



1 Tbsp Sambal Oelek



3 Tbsps Asian-Style Sautéed Aromatics



½ lb Fresh Lo Mein Noodles¹



1 Tbsp Soy Sauce



2 ½ Tbsps Vegetable Demi-Glace



3 Tbsps Roasted Peanuts



½ lb Red Cabbage



2 Tbsps Hoisin Sauce



1 Tbsp Rice Vinegar



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

Cook along on the app

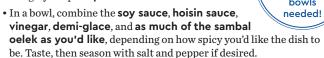
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"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the sauce

- Fill a medium pot 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.





- 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.



designed for easier cleanupno extra prep bowls

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!

