

Ramen & Spicy Peanut Stir-Fry

with Mushrooms, Carrots & Bok Choy

2 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.*

Ingredients

Customized ingredients

ADDED:



10 oz Boneless Chicken Breast Pieces 🍷



3 Tbsps Asian-Style Sautéed Aromatics



1 Tbsp Rice Vinegar



1 Tbsp Togarashi Seasoning²



½ lb Fresh Ramen Noodles¹



4 oz Mushrooms



1 Tbsp Soy Sauce



1 Tbsp Smooth Peanut Butter Spread



10 oz Baby Bok Choy



6 oz Carrots



1 Tbsp Sambal Oelek



2 tsps Honey



Serve with Blue Apron wine that has this symbol
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¹ previously frozen ² Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut the **mushrooms** into bite-sized pieces.
- Peel the **carrots** and thinly slice on an angle.
- Cut off and discard the root ends of the **bok choy**; roughly chop.



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

2 Make the sauce

- In a bowl, whisk together the **peanut butter spread**, **vinegar**, **honey** (kneading the packet before opening), **soy sauce**, $\frac{1}{4}$ cup of warm water, and as much of the **sambal oelek** as you'd like, depending on how spicy you'd like the dish to be.



ADDITIONAL STEP If you chose Chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- 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.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

3 Start the stir-fry

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **mushroom pieces** and **sliced carrots** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.



Step 3 continued:

- Add the **sautéed aromatics** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the vegetables are softened.
- Add the **chopped bok choy**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened and the leaves are wilted.
- Turn off the heat.

CUSTOMIZED STEP 3 If you chose Chicken

- Start the stir-fry as directed, using the pan of reserved fond.

4 Cook the noodles

- Meanwhile, add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 3 minutes, or until tender. Turn off the heat.
- Drain thoroughly and rinse under warm water 30 seconds to 1 minute to prevent sticking. Return to the pot.



5 Finish the stir-fry & serve your dish

- To the pot of **cooked noodles**, add the **cooked vegetables** and **sauce** (carefully, as the liquid may splatter). Cook on medium-high, 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** garnished with as much of the **togarashi** as you'd like. Enjoy!



CUSTOMIZED STEP 5 If you chose Chicken

- Finish the stir-fry and serve your dish as directed, adding the **cooked chicken** to the pot.