

# Ingredients



10 oz Boneless Chicken Breast Pieces



1/2 lb Broccoli



2 Tbsps Hoisin Sauce



3 Tbsps Roasted Peanuts



6 oz Fresh Wonton Noodles¹



3 Tbsps Asian-Style Sautéed Aromatics



3 Tbsps Soy Glaze



6 oz Carrots



3 Tbsps Sweet Chili Sauce



2 Tbsps Rice Vinegar



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

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#### "Alexa, find Blue Apron recipes."

# 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 bottom ½-inch of the **broccoli** stem; cut the broccoli into small florets.
- Peel the carrots and thinly slice into rounds.
- Roughly chop the peanuts.
- In a bowl, combine the soy glaze, hoisin sauce, sweet chili sauce, vinegar, and 1/4 cup of water.

## 2 Brown the chicken & vegetables

- Pat the **chicken** dry with paper towels.
- In a large, high-sided pan (or pot), heat the sautéed aromatics on medium-high until hot.
- Add the prepared chicken, broccoli florets, and sliced carrots in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.



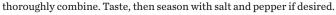
#### 3 Cook the chicken, vegetables & sauce

- Add the sauce (carefully, as the liquid may splatter). Cook, stirring frequently, 3 to 4 minutes, or until the vegetables are softened and the chicken is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



## 4 Cook the noodles & serve your dish

- 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.
- Add the cooked noodles to the pan of cooked chicken, vegetables, and sauce. Stir to



• Serve the finished noodles garnished with the chopped peanuts.



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

