

Chicken & Wonton Noodle Stir-Fry

with Carrots & Broccoli

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients



10 oz Boneless Chicken Breast Pieces



½ 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
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¹. 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 bottom $\frac{1}{2}$ -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 $\frac{1}{4}$ 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 thoroughly combine. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** garnished with the **chopped peanuts**. Enjoy!

