

Sweet Chili & Sesame Beef Lo Mein

with Snow Peas & Cabbage

4 SERVINGS

25-35 MINS

 **Blue Apron**

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Ingredients*

Customized ingredients

 18 oz Thinly Sliced Beef 

SWAPPED FOR:

 18 oz Boneless Chicken Breast Pieces 

 4 Scallions

 2 Tbsps Rice Vinegar

 1 lb Fresh Lo Mein Noodles¹

 ½ lb Snow Peas

 ¼ cup Sweet Chili Sauce

 2 Tbsps Sesame Oil

 2 cloves Garlic

 ½ lb Green Cabbage

 ⅓ cup Soy Glaze

 3 Tbsps Roasted Peanuts



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

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1. previously frozen

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the sauce

- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the **snow peas** crosswise (removing the tough strings if desired).
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions** on an angle, separating the white bottoms and hollow green tops.
- Roughly chop the **peanuts**.
- In a bowl, combine the **soy glaze**, **sesame oil**, **vinegar**, **sweet chili sauce**, and $\frac{1}{4}$ **cup of water**.



2 Cook the beef

- Separate the **beef**; pat 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 beef in an even layer. Cook, without stirring, 2 to 3 minutes, or until browned. Continue to cook, stirring frequently, 2 to 3 minutes, or until just cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



↻ CUSTOMIZED STEP 2 *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 Cook the vegetables

- To the pan of reserved fond, add the **halved peas**, **sliced cabbage**, **chopped garlic**, and **sliced white bottoms of the scallions** (if the pan seems dry, add a drizzle of olive oil). Season with salt and pepper. Cook on medium-high, stirring occasionally, 4 to 5 minutes, or until lightly browned and slightly softened.
- Turn off the heat.



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.
- Return to the pot.



5 Finish the noodles & serve your dish

- To the pot of **cooked noodles**, add the **cooked vegetables** and **sauce**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until the liquid has reduced in volume and the noodles are thoroughly coated and combined.
- Turn off the heat; stir in the **cooked beef**.
- Serve the **finished noodles** garnished with the **chopped peanuts** and **sliced green tops of the scallions**. Enjoy!



↻ CUSTOMIZED STEP 5 *If you chose Chicken*

- Finish the noodles and serve your dish as directed, using the **cooked chicken** (instead of beef).

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC, New York, NY 10005

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