

Oven-Baked Sweet Chili Udon & Vegetables

with Coconut Chips & Sesame Seeds

2 or 4 SERVINGS

🕒 30 MINS: 10 MINS ACTIVE
20 MINS INACTIVE

 **Blue Apron**
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Ingredients*



½ lb Fresh Udon Noodles¹ or 1 lb for 4 servings



6 oz Green Beans or ¾ lb for 4 servings



1 Tbsp Sambal Oelek or 2 Tbsps for 4 servings



1 tsp Black & White Sesame Seeds



½ lb Broccoli Florets or 1 lb for 4 servings



⅓ cup Crispy Onions



3 Tbsps Sweet Chili Sauce or ¼ cup for 4 servings



1 Single-Use Aluminum Tray or 2 for 4 servings



3 Tbsps East Asian-Style Sautéed Aromatics or ⅓ cup for 4 servings



2 Tbsps Soy Glaze or 3 Tbsps for 4 servings



1 oz Sweetened Toasted Coconut Chips or 2 oz for 4 servings

 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 base

- Remove the **noodles** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Snap off any stems ends from the **green beans**.
- Using your hands, carefully separate the **noodles** and add to the tray *or evenly divide between the two trays if you're cooking 4 servings*.
- Add the **green beans, broccoli florets, soy glaze, sweet chili sauce, sautéed aromatics, and as much of sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.
- Add **2 tablespoons of water** to the tray *or to each tray if you're cooking 4 servings*. Season with salt and pepper; stir to combine and thoroughly coat the noodles.

2 Bake the tray & serve your dish

- Tightly cover the tray with foil and bake 18 to 20 minutes, or until the vegetables are tender when pierced with a fork.
- Remove from the oven.
- Carefully remove the foil. Stir to combine.
- Serve the **baked tray** garnished with the **sesame seeds, coconut chips, and crispy onions**. Enjoy!



When you're finished, rinse and recycle the tray.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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