

# Soy-Glazed Wonton Noodles

with Bok Choy & Soft-Boiled Eggs

4 SERVINGS

20-30 MINS

 **Blue Apron**  
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## Ingredients\*

Customized ingredients

### ADDED:



18 oz Boneless Chicken Breast Pieces 



4 Pasture-Raised Eggs



3/4 lb Fresh Wonton Noodles<sup>1</sup>



3/4 lb Carrots



15 oz Baby Bok Choy



2 Tbsps Rice Vinegar



1/3 cup East Asian-Style Sautéed Aromatics



1/3 cup Soy Glaze



1/4 cup Sweet Chili Sauce



2 Tbsps Black Bean Sauce



3 Tbsps Roasted Peanuts



1/4 tsp Crushed Red Pepper Flakes

## Cook along on the app



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<sup>1</sup>. 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.
- Peel the **carrots**; halve lengthwise, then thinly slice crosswise.
- Cut off and discard the root ends of the **bok choy**; roughly chop.
- Roughly chop the **peanuts**.
- In a bowl, combine the **soy glaze**, **black bean sauce**, **sweet chili sauce**, **vinegar**,  $\frac{1}{4}$  cup of water, and as much of the **red pepper flakes** as you'd like, depending on how spicy you'd like the dish to be.



## 2 Cook the eggs

- Carefully add the **eggs** to the pot of boiling water. Cook 7 minutes for soft-boiled, or until your desired degree of doneness.
- Leaving the pot of water boiling, using a slotted spoon or tongs, carefully transfer the eggs to a strainer and rinse under cold water 30 seconds to 1 minute to stop the cooking process.
- When cool enough to handle, peel the cooked eggs. Season with salt and pepper.



## ➡ ADDITIONAL STEP *If you chose Chicken*

- Meanwhile, pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large high-sided pan (or pot), 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

- In a large, high-sided pan (or pot), heat the **sautéed aromatics** on medium-high until hot (be careful, as the liquid may splatter).
- Add the **sliced carrots**. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **chopped bok choy**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Turn off the heat.



## ↺ CUSTOMIZED STEP 3 *If you chose Chicken*

- Cook the vegetables as directed, using the pan of reserved fond.

## 4 Cook the noodles

- Meanwhile, add the **noodles** to the same pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 4 minutes, or until tender. Turn off the heat.
- Drain thoroughly.



## 5 Finish the noodles & serve your dish

- To the pan of **cooked vegetables**, add the **cooked noodles** and **sauce** (carefully, as the liquid may splatter). Cook on medium-high, stirring constantly, 1 to 2 minutes, or until coated and thoroughly combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** topped with the **seasoned eggs**. Garnish with the **chopped peanuts**. Enjoy!



## ↺ CUSTOMIZED STEP 5 *If you chose Chicken*

- Finish the noodles and serve your dish as directed, adding the **cooked chicken** to the pan.