

Spicy Hoisin Noodles & Vegetables

with Soft-Boiled Eggs & Peanuts

2 SERVINGS | 25-35 MINS

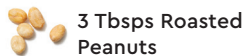
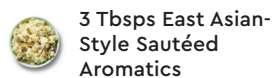
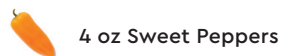
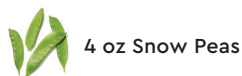
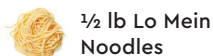
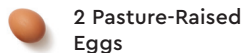
 **Blue Apron**
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Ingredients*

Customized ingredients

ADDED:



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"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 stems of the **peppers**; remove the cores, then thinly slice lengthwise.
- If desired, remove the tough strings from the **snow peas**.
- Roughly chop the **peanuts**.
- In a bowl, combine the **ponzu sauce**, **hoisin sauce**, **vinegar**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Taste, then season with salt and pepper if desired.



2 Cook the eggs

- Carefully add the **eggs** to the pot of boiling water and 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.
- Rinse under cold water 30 seconds to 1 minute to stop the cooking process.
- When cool enough to handle, carefully peel the cooked eggs. Season with salt and pepper.



3 Start the stir-fry

- Meanwhile, in a large pan (nonstick, if you have one), heat the **sautéed aromatics** on medium-high until hot.
- Add the **sliced peppers**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **snow peas**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Turn off the heat.



4 CUSTOMIZED STEP 3 If you chose Ground Beef

- Meanwhile, in a large pan (nonstick, if you have one), heat the **sautéed aromatics** on medium-high until hot.
- Add the **beef**; season with salt and pepper. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Carefully drain off and discard any excess oil.
- Add the **sliced peppers**; season with salt and pepper. Cook, stirring occasionally and breaking the meat apart with a spoon, 3 to 4 minutes, or until browned and the peppers are slightly softened.
- Add the **snow peas**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or the vegetables are softened and the beef is cooked through.
- Turn off the heat.

4 Cook the noodles

- 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.



5 Finish the stir-fry & 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 thoroughly combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished stir-fry** topped with the **seasoned eggs**. Garnish with the **chopped peanuts**. Enjoy!



5 CUSTOMIZED STEP 5 If you chose Ground Beef

- Finish the stir-fry and serve your dish as directed, using the pan of **cooked beef and vegetables**.