

One-Pot Chicken & Udon Noodles

with Soy-Miso Sauce

4 SERVINGS

20-30 MINS

 **Blue Apron**
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an  icon) and instructions tailored to you.*

Ingredients

Customized ingredients



18 oz Chopped Chicken Breast 

SWAPPED FOR:



18 oz Ground Pork 



1/3 cup Soy-Miso Sauce



1/3 cup Asian-Style Sautéed Aromatics



1 lb Fresh Udon Noodles¹



1/2 lb Mushrooms



1 Tbsp Sambal Oelek



1 tsp Black & White Sesame Seeds



15 oz Baby Bok Choy



2 oz Sliced Roasted Red Peppers



1 Tbsp Sesame Oil



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

Cook along on the app



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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

- Remove the **noodles** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Cut off and discard the root ends of the **bok choy**; thinly slice.
- Roughly chop the **peppers**.
- Using your hands, carefully separate the **noodles**.
- In a bowl, combine the **soy-miso sauce**, **½ cup of water**, 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 chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large pot, heat the **sesame 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 pot, transfer to a plate.



CUSTOMIZED STEP 2 If you chose Ground Pork

- In a large pot, heat the **sesame oil** on medium-high until hot.
- Add the **pork**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pot, transfer to a plate.

3 Cook the vegetables

- In the pot of reserved fond, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.
- Add the **sliced bok choy**, **sautéed aromatics**, and **chopped peppers**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened.



4 Finish & serve your dish

- To the pot, add the **noodles**, **sauce** (carefully, as the liquid may splatter), and **cooked chicken**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the noodles are heated through.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** garnished with the **sesame seeds**. Enjoy!



CUSTOMIZED STEP 4 If you chose Ground Pork

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