



**NUTRITION** per serving 88g carbohydrates 16g fat 27g protein 1725mg sodium | CONTAINS gluten, soy | calorie-conscious, vegetarian



Calories  
**597**



Prep & Cook Time  
**25-35 min.**



Cook Within  
**7 days**



Difficulty  
**Easy**



Spice Level  
**Medium**



## Angry Dragon Noodles

with mushrooms, snow peas, and eggs

### IN YOUR BOX

- 6 fl. oz. Liquid Egg
- 2 Green Onions
- 2 Garlic Cloves
- 1 Red Bell Pepper
- 4 oz. Button Mushrooms
- 3 oz. Snow Peas
- 1 Head of Baby Bok Choy
- 8 oz. Lo Mein Noodles
- 4 fl. oz. Spicy Orange Sauce
- 2 tsp. Sriracha

### IN YOUR KITCHEN

- Olive Oil
- Salt
- Medium Pot
- Colander
- Large Non-Stick Pan

[www.homechef.com/3725](http://www.homechef.com/3725)

## BEFORE YOU COOK

- ☐ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ☐ Bring a **medium** pot of **lightly salted water** to a boil
- ☐ Thoroughly rinse produce and pat dry
- ☐ Place a colander in the sink
- ☐ Separation is natural when shipping liquid eggs. **Shake well before using.**

## WHILE YOU COOK

- ☐ **Heads Up! Green Onions** are used twice. **White portions** are added to **vegetables**, and **green portions** garnish dish.
- ☐ **Spice Alert! Sriracha** is today's hot sauce du jour. Its garlicky-chile flavor complements just about everything. Use to taste or omit for less spice.

## FROM THE CHEF

If you don't have a pan large enough to hold the entire stir-fry, you can cook vegetables in batches and toss everything together in a bowl.

### Did you know...

*Bok choy is a member of the cabbage family; however, unlike cabbage, it doesn't grow heads. Bok choy forms clusters of dark, smooth green leaves similar to celery.*



1

## Prepare the Ingredients

Trim and thinly slice **green onions** on an angle, keeping white and green portions separate. Mince **garlic**. Stem, seed, and slice **red bell pepper** into ¼" strips. Halve strips. Cut **mushrooms** into ¼" slices. Trim ends off **snow peas** and halve lengthwise at an angle. Remove any discolored outer leaves from **bok choy**. Trim ends. Cut stems into ½" slices and coarsely chop leaves.



2

## Start the Mushrooms

Place a large non-stick pan over medium-high heat. Add 1 Tbsp. **olive oil** and **mushrooms** to hot pan. Cook, stirring occasionally, until browned, 3-5 minutes. Remove from burner, set aside, and reserve. *Mushrooms will finish cooking in a later step.*



3

## Cook the Noodles

Add **noodles** to boiling water and cook until tender but not soft, 4-5 minutes. Drain noodles in colander and place under cold running water to cool. While noodles cook, cook peppers and bok choy.



4

## Start The Stir-Fry

Return pan with **mushrooms** to medium-high heat. Add **red bell pepper** and **bok choy stems and leaves** to hot pan. Cook, stirring often, until very lightly browned, 3-4 minutes. Add **snow peas, white portions of green onions**, and **garlic**. Cook, stirring constantly, until aromatic, 1 minute. Push all vegetables to one side of pan. Add **liquid egg** to empty side and stir to scramble, 1-3 minutes.



5

## Finish the Stir-Fry

Add **spicy orange sauce, noodles**, ¼ tsp. **salt**, and 2 Tbsp. **water** to **vegetables**. Stir together, bring to a boil, and remove from burner.



6

## Plate the Dish

Scoop **stir-fry** onto a plate. Garnish with **green portions of green onions** and **Sriracha** (to taste).