



Veggie Wonton Stir-fry

with Fresh Noodles & Mushrooms



30-40min



2 Servings

Tamari is a type of Japanese soy sauce that contains less wheat than regular soy sauce. Since it is made largely from fermented soy, it has a deeper flavor. Here, we use the savory condiment as a sauce to coat fresh pasta sheets, cut into bite-sized squares that mimic wonton wrappers.

What we send

- 1 oz fresh ginger
- garlic
- ½ lb broccoli
- 4 oz snow peas
- 4 oz button mushrooms
- 2 oz tamari ⁶
- ½ oz toasted sesame oil ¹¹
- ½ lb pasta sheets ^{1,3}

What you need

- neutral oil
- 2 large eggs ³
- sugar
- apple cider vinegar (or white wine vinegar)

Tools

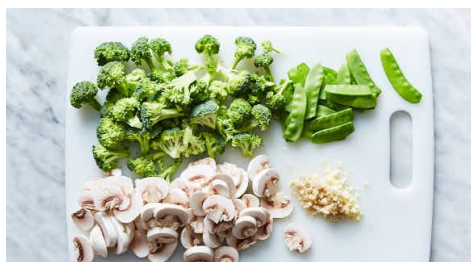
- large saucepan
- medium nonstick skillet

Allergens

Wheat (1), Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 34g, Carbs 86g, Protein 32g



1. Prep ingredients

Bring a large saucepan of water to a boil. Cover and keep warm over low heat until step 5. Peel and finely chop **1 tablespoon ginger**. Finely chop **1 teaspoon garlic**. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets. Trim ends from **snow peas**. Trim ends from **mushrooms**, then thinly slice caps.



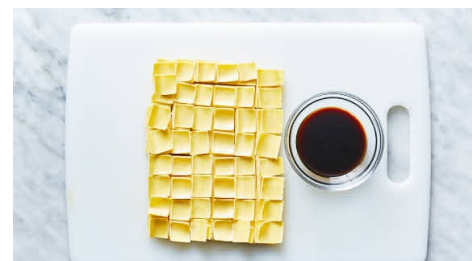
4. Scramble eggs

In a small bowl, beat **2 large eggs**. Heat **1 teaspoon neutral oil** in same skillet over medium-high. Add eggs and cook, stirring, until just set, about 30 seconds. Use a spatula to break egg into smaller pieces, then transfer to plate with **vegetables**.



2. Sauté mushrooms

Heat **1 tablespoon neutral oil** in a medium nonstick skillet over medium-high. Add **sliced mushrooms** and cook, stirring occasionally, until browned all over, about 5 minutes. Add **chopped ginger and garlic** and **snow peas**. Cook, stirring, until snow peas are crisp-tender, about 1 minute. Transfer to a plate.



5. Prep sauce & pasta

In a small bowl, stir to combine **all of the tamari, sesame oil, 1 teaspoon sugar, and 1 teaspoon vinegar**. Stack **pasta sheets**, a few at a time, and cut into 1-inch squares. Return saucepan of water to a boil. Add pasta squares to boiling water and cook until just al dente, 1-2 minutes. Reserve **2 tablespoons cooking water**, then drain pasta squares well.



3. Sauté broccoli

Heat **1 teaspoon neutral oil** in same skillet over medium-high. Add **broccoli** and cook, stirring, until crisp-tender and browned in spots, 3-4 minutes. Transfer to plate with **mushrooms and snow peas**. Remove skillet from heat.



6. Finish & serve

Heat **1 tablespoon neutral oil** in same skillet over medium-high. Add **pasta squares, vegetables, and eggs**, stirring to combine. Stir **sauce**, then add to skillet along with **reserved cooking water**. Stir-fry until **pasta** is nicely coated, 2-3 minutes. Enjoy!