

# DINNERLY



**FAST**

## Hoisin-Glazed Bok Choy with Stir-Fried Rice Noodles



20-30min



2 Servings

This is take-out for staying in. It's a quick take on one of our faves loaded with roasted bok choy, crisp snow peas, lightly scrambled eggs, and a delectable hoisin sauce. Bok choy (a type of Chinese cabbage) brings a juicy crunch, while the darker leaves pack a pepper-mustardy punch of flavor. Slurp away, you deserve it. We've got you covered!

## WHAT WE SEND

- 7 oz pkg stir-fry noodles
- ½ lb baby bok choy
- garlic (use 2 large cloves)
- 1 oz scallions
- 4 oz snow peas
- 2 (½ oz) tamari in fish-shaped pods <sup>6</sup>
- 2 oz hoisin sauce <sup>1,6,11</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- apple cider vinegar (or white wine vinegar)
- neutral oil, such as vegetable
- eggs <sup>3</sup>

## TOOLS

- large saucepan
- colander
- rimmed baking sheet
- large 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 740kcal, Fat 30g, Carbs 104g,  
Protein 17g



### 1. Cook noodles

Preheat oven to 450°F with a rack in the center. Bring a large saucepan of **salted water** to a boil over high. Add **noodles**, stir, and cook until just tender, 4–5 minutes. Drain, rinse with cool water, then drain well again; set aside.



### 2. Prep ingredients & sauce

Meanwhile, cut **bok choy** in quarters lengthwise, discarding end. Peel and finely chop **2 teaspoons garlic**. Trim and discard ends from **scallions**; thinly slice. Trim and discard stem ends from **snow peas**; thinly slice lengthwise. In a small bowl, combine **all of the tamari**, **½ teaspoons sugar**, **1 tablespoon vinegar**, and **2 tablespoons water**, whisking until sugar dissolves.



### 3. Roast bok choy

Lightly oil a rimmed baking sheet. Add **bok choy**, then toss with **2 teaspoons oil**, **hoisin**, and **a pinch each salt and pepper**; arrange in a single layer. Roast bok choy on center oven rack until tender, 6–8 minutes. In a medium bowl, beat **2 large eggs** with **a pinch of salt** and **half of the scallions**.



### 4. Scramble eggs

Heat **2 teaspoons oil** in a large, nonstick skillet over medium-high, tilting to coat skillet. Add **eggs** and cook, stirring gently, until scrambled, about 30 seconds. Transfer to a cutting board and coarsely chop; wipe out skillet. Heat **2 tablespoons oil** and **chopped garlic** in same skillet over medium-high, stirring, until shimmering.



### 5. Stir-fry noodles & serve

Add **noodles** and **sauce** to skillet; carefully, toss well to coat. Increase heat to high and cook, stirring, until **sauce** slightly thickens, 1–2 minutes. Add **eggs** and **snow peas**; cook, stirring, until warm, about 1 minute. Season to taste with **salt** and **pepper**. Serve **stir-fried noodles** topped with **hoisin-glazed bok choy** and **remaining scallions**. Enjoy!



### 6. Punch of flavor!

In step 2, stir in orange juice, chopped ginger, and mirin–sweet rice wine–to make a sticky, sweet stir-fry sauce that balances deliciously with the notes of tamari and hoisin.