



Asparagus & Noodle Stir-Fry

with Leeks and Red Chili Sauce



ca. 20min



2 Servings

Stir-fry gets a Spring-time green-up with the addition of leeks, asparagus, and cilantro. Once the leeks and asparagus are prepped and washed, this dish comes together in minutes—so if you're looking for a way to save precious minutes in the evening, do the veggie prep ahead of time. All of the ingredients are added to the skillet in stages, which builds flavor and depth. Cook, relax, and enjoy...

What we send

- garlic
- asparagus
- leek
- fresh ginger
- fresh cilantro
- stir-fry rice noodles
- chili garlic sauce ¹⁷

What you need

- 1 large egg
- coarse kosher salt
- freshly ground pepper
- sugar

Tools

- colander
- large saucepan
- nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 632.0kcal, Fat 20.8g, Proteins 12.9g, Carbs 102.5g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Trim bottom 2-inches from **asparagus**. Halve lengthwise if thick, then cut asparagus stalks into 1-inch lengths. Peel and very finely chop **¾ of the ginger** (save rest for own use) and **1 large clove garlic**.



4. Make sauce & cook egg

In a small bowl, combine **tamari, chili garlic sauce, 2 tablespoons water**, and **1½ teaspoons sugar** and stir to dissolve. Beat **1 large egg** in a small bowl and season with **salt and pepper**. Heat **1 teaspoon oil** in a large nonstick skillet over medium-high. Add egg and scramble until soft curds form, 1 minute. Transfer to a plate and break into large pieces.



2. Prep leeks & cilantro

Trim ends from **leek**, then halve lengthwise and cut crosswise into ½-inch pieces. Soak leeks in a large bowl of water, allowing grit to settle on the bottom. Scoop leeks into a colander and rinse well. Drain well. Chop **cilantro leaves and stems**.



5. Cook vegetables

Heat **2 tablespoons oil** over high in same skillet until shimmering. Add **ginger** and **garlic** and cook for about 30 seconds. Add **leeks** and stir-fry until bright green and tender, 2-3 minutes. Add **asparagus** and stir-fry until crisp-tender, 2 minutes.



3. Boil noodles

Add **noodles** to saucepan and cook, stirring occasionally, until tender but not mushy, about 7 minutes. Drain and rinse with cold water. Drain again, shaking out excess water.



6. Add noodles & serve

Add **noodles** and **egg** to **vegetables** in skillet and stir-fry until heated through, about 1 minute. Stir **sauce**, add it to skillet, and stir-fry until liquid is absorbed and noodles are tender, 1-3 minutes. Transfer to plates and top with **chopped cilantro**. Enjoy!