



Veggie Wonton Stir-fry

with Fresh Noodles & Mushrooms



20-30min



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.

What we send

- tamari soy sauce ⁶
- lasagna sheets ^{1,3}
- white button mushrooms
- broccoli
- snow peas
- fresh ginger
- garlic
- toasted sesame oil ¹¹

What you need

- apple cider vinegar
- sugar

Tools

- colander
- 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

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 820kcal, Fat 33g, Carbs 110g, Proteins 28g



1. Prep ingredients

Bring a large saucepan of water to a boil. Cover and keep warm over low heat. Meanwhile, peel and finely chop **1 tablespoon ginger** and **1 large garlic clove**. Trim and discard ends from **broccoli**, then cut into small florets. Trim ends from **snow peas**. Trim ends from **mushrooms**, then thinly slice caps.



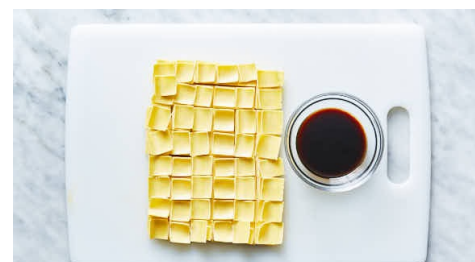
4. Scramble eggs

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



2. Sauté mushrooms

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



5. Prep sauce & wontons

In a small bowl, combine **tamari, 2 teaspoons of the sesame oil, 1 teaspoon sugar,** and **1 teaspoon vinegar**. Stack **lasagna sheets**, a few at a time, and cut into 1-inch squares. Return 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 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. Stir-fry & finish

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