

Sweet & Sour Vegetable Stir-Fry

with Fried Eggs & Peanuts



Two kinds of citrus—seasonal orange and lemon—give the sauce for our stir-fried vegetables its irresistible sweet-sour balance. The carrots, celery, and bok choy perfectly contrast a rich fried egg and fluffy, radish-studded white rice.

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BLUE APRON WINE PAIRING



2 Cage-Free Farm Eggs

1 1-Inch Piece Ginger

1½ Tbsps Soy Marinade

2 Tbsps Roasted Peanuts

tried-and-true

kitchen tools



[Large Maple Cutting Board](#)

[by John Boos & Co. for Blue Apron](#)

Built to last, this chopping board is prized by professional chefs and so gorgeous we never want to take it off the counter. Crafted with hardy American maple, this exclusive collaboration between Blue Apron and John Boos & Co. is equal parts beautiful and handy. Its durable surface won't warp and is resistant to scoring; magically, it also helps keep your blades sharper than other materials. You'll find these boards in our test kitchen—as well as professional kitchens around the world.

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1 Prepare the ingredients & marinate the radish:

Wash and dry the fresh produce. Peel the **carrots**; thinly slice on an angle. Slice the **celery** on an angle into 1/2-inch-thick pieces. Halve the **orange**; squeeze the juice into a medium bowl, straining out any seeds. Peel and roughly chop the **garlic**. Peel and finely chop the **ginger**. Cut off and discard the root end of the **bok choy**; roughly chop. Quarter and deseed the **lemon**. Cut off and discard the ends of the **radishes**; small dice. Place in a bowl and top with **the juice of 1 lemon wedge** and **half the sesame oil**. Season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



While the radishes marinate, in a medium saucepan, combine the **rice**, **a big pinch of salt**, and **1 1/2 cups of water**; heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat and fluff with a fork. Cover to keep warm.



3 Start the stir-fry:

While the rice cooks, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **sliced carrots and celery**; season with salt and pepper. Cook, stirring occasionally, 6 to 7 minutes, or until slightly softened.



While the vegetables cook, to the bowl of **orange juice**, add the **soy glaze**, **soy marinade**, and **the juice of the remaining lemon wedges**. Stir to combine; season with salt and pepper to taste.



5 Finish the stir-fry:

To the pan of vegetables, add the **chopped garlic and ginger** and **remaining sesame oil**. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **sauce** and **chopped bok choy**; cook, stirring constantly, 1 to 2 minutes, or until the bok choy leaves have wilted. Transfer to a bowl and season with salt and pepper to taste. Rinse and wipe out the pan.



6 Fry the eggs & serve your dish:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Keeping them separate, crack the **eggs** into the pan; season with salt and pepper. Cook 4 to 5 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness. Turn off the heat. Stir the **marinated radishes** (including any marinating liquid) into the saucepan of **cooked rice**. Serve the finished rice with the **finished stir-fry**. Top with the fried eggs and **peanuts**. Enjoy!