



Customized ingredients

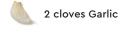


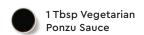
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Prepare the ingredients & make the sauce

- Wash and dry the bok choy; cut off and discard the root ends, then roughly chop.
- Peel and finely chop 2 cloves of garlic.
- In a bowl, combine the dressing and as much of the gochujang as you'd like, depending on how spicy you'd like the dish to be.



2 Cook the rice

- Carefully rinse the rice (sifting through for any impurities).
- In a medium pot, combine the rice, a big pinch of salt, and 1 cup of water. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without

the water has been absorbed and the rice is tender.



• Turn off the heat and fluff with a fork. Add the ponzu sauce. Stir to combine.

3 Cook the steaks

- Meanwhile, pat the steaks dry with paper towels; season with salt and pepper on all sides.
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- · Add the seasoned steaks. Cook, turning occasionally, 6 to 10 minutes for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.

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CUSTOMIZED STEP 3 If you chose Flank Steaks

- Meanwhile, pat the steaks dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned steaks. Cook 4 to 6 minutes per side for mediumrare (125°F), or until browned and cooked to your desired degree of doneness.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board; let rest at least 5 minutes.

4 Cook the bok choy & finish the rice

- In the pan of reserved fond, heat a drizzle of olive oil on medium-high until hot.
- Add the chopped bok choy and chopped garlic; season with salt and pepper. Cook, stirring occasionally 4 to 5 minutes, or until softened.
- Transfer to the pot of cooked rice: stir to combine.



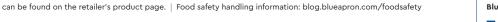
5 Slice the steaks & serve your dish

- Find the lines of muscle (or grain) on the rested steaks; slice crosswise against the grain.
- Serve the finished rice topped with the sliced steaks and sauce. Garnish with the sesame seeds. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.





Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat