

# Seared Steaks & Peanut Noodles

*with Baby Bok Choy*

In this dish, we're serving juicy slices of steak over a hearty bed of noodles tossed with an irresistible peanut sauce. At once nutty, sweet and spicy, our sauce gets its delicious complexity from peanut butter, soy sauce, a dash of rice vinegar and sambal oelek—a pleasantly hot Indonesian chile pepper paste. (As with all spicy ingredients, be sure to use only as much of the sambal oelek as you'd like!) To soak up these dynamic flavors, we're using rice stick noodles—chewy, highly absorbent noodles made with rice flour. Fragrant sautéed baby bok choy balances out this satisfying family dinner.



## Blue Apron Wine Pairings

Lloyd McQueen Petite Sirah, 2013

Helen Foggo Shiraz, 2015



## Ingredients

2 Striploin Steaks  
1/2 Pound Rice Stick Noodles  
3 Cloves Garlic  
2 Scallions  
1 Lime  
1/2 Pound Baby Bok Choy

## Knick Knacks

2 Tablespoons Rice Vinegar  
2 Teaspoons Sambal Oelek  
1 1/2 Tablespoons Peanut Butter  
1 1-Inch Piece Ginger  
1/4 Cup Soy Sauce

**Makes:** 4 servings | **Calories:** about 700 per serving

**Prep Time:** 15 minutes | **Cook Time:** 20–30 minutes



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Recipe #250



# Instructions

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1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and finely chop the garlic and ginger. Cut off and discard the root ends of the scallions; thinly slice the white bottoms and cut the green tops into ½-inch pieces, keeping them separate. Cut off and discard the root ends of the bok choy; roughly chop the leaves and stems. Quarter the lime.

2



## Make the peanut sauce:

In a bowl, combine the **soy sauce**, **peanut butter**, **vinegar**, **¼ cup of water** and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Whisk until smooth; season with salt and pepper to taste.

3



## Cook the steaks:

Pat the **steaks** dry with paper towels; season with salt and pepper on both sides. In a large, high-sided pan, heat 1 tablespoon of olive oil on medium until hot. Add the seasoned steaks; cook 2 to 3 minutes per side for medium, or until browned and cooked to your desired degree of doneness. Transfer to a cutting board, leaving any browned bits (or fond) in the pan. Let the cooked steaks rest for at least 5 minutes.

4



## Cook the noodles:

While the steaks cook, add the **noodles** to the pot of boiling water. Cook 4 to 6 minutes, or until al dente (still slightly firm to the bite). Drain thoroughly and rinse under cool water to prevent sticking.

5



## Cook the bok choy:

While the steaks rest, heat the pan of reserved fond on medium-high until hot. (If the pan seems dry, add up to 1 tablespoon of olive oil.) Add the **ginger**, **garlic** and **white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until softened and fragrant. Add the **bok choy**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the bok choy leaves are slightly wilted.

6



## Finish the noodles & plate your dish:

While the bok choy cooks, rinse the **cooked noodles** under warm water to loosen them; drain thoroughly. To the pan of bok choy, add the rinsed noodles, **peanut sauce** and **¼ cup of water**. Cook, stirring frequently, 2 to 3 minutes, or until thoroughly combined and heated through. Remove from heat; season with salt and pepper to taste. Divide between 4 dishes. Find the lines of muscle (or grain) of the **rested steaks**; thinly slice crosswise against the grain. Top the **finished noodles** with the **sliced steaks**. Garnish with the **green tops of the scallions**. Serve with the **lime wedges**. Enjoy!