

# Bulgogi Beef & Soba Noodle Stir-Fry

*with Marinated Vegetables*

**PREP TIME:** 15 minutes

**COOK TIME:** 25-35 minutes

**SERVINGS:** 2

Bulgogi—whose name translates to “fire meat” from Korean—is a classic dish of thinly sliced, marinated meat, cooked quickly over high heat to achieve deep flavor and tender texture. In tonight’s take, we’re marinating beef in soy-based yakiniku sauce before stir-frying it with spicy Korean chile paste and nutty soba noodles. A topping of vinegar-marinated cucumber and radishes balances the flavors of the stir-fry.



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## Ingredients



10 oz  
THINLY SLICED  
BEEF



6 oz  
SOBA NOODLES



3  
RADISHES



1  
CARROT



1  
CUCUMBER



1  
SCALLION



1 bunch  
CILANTRO & MINT

## KNICK KNACKS:



2 Tbsp  
RICE VINEGAR



2 Tbsp  
YAKINIKU SAUCE



1 Tbsp  
GOCHUJANG



2 Tbsp  
SESAME OIL



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## 1 Marinate the beef:

- ☐ Fill a medium pot with water; add a **pinch of salt** and heat to boiling on high.
- ☐ Using your hands, separate the **sliced beef**; pat dry with paper towels. Transfer to a large bowl; season with salt and pepper and toss to coat. Add **half the yakiniku sauce** and toss to thoroughly coat. Set aside to marinate, stirring occasionally, for at least 10 minutes.

## 2 Prepare the ingredients:

- ☐ While the beef marinates, wash and dry the fresh produce.
- ☐ Peel the cucumber, leaving alternating strips of skin intact; halve lengthwise, then thinly slice crosswise.
- ☐ Cut off and discard the ends of the radishes. Quarter the radishes lengthwise.
- ☐ Cut off and discard the root end of the scallion; thinly slice on an angle, separating the white bottom and green top.
- ☐ Peel the carrot and grate on the large side of a box grater.
- ☐ Roughly chop the cilantro leaves and stems.
- ☐ Pick the mint leaves off the stems; discard the stems.

## 3 Marinate the cucumber & radishes:

- ☐ In a large bowl, combine the **cucumber, radishes, and half the vinegar**; season with salt and pepper.
- ☐ Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

## 4 Cook the noodles:

- ☐ While the cucumber and radishes marinate, add the **noodles** to the pot of boiling water and cook 2 to 3 minutes, or until tender. Turn off the heat. Drain thoroughly and rinse under warm water to prevent sticking.
- ☐ Return to the pot and add **half the sesame oil**. Toss to thoroughly coat.

## 5 Cook the beef:

- ☐ While the cucumber and radishes continue to marinate, in a large pan (nonstick, if you have one), heat the **remaining sesame oil** on high until hot.
- ☐ Add the **marinated beef** in a single layer; cook, without stirring, 1 to 2 minutes, or until browned. Add the **white bottom of the scallion and carrot**. Cook, stirring constantly, 30 seconds to 1 minute, or the beef is just cooked through.

## 6 Finish the stir-fry & plate your dish:

- ☐ To the pan, add the **cooked noodles, remaining yakiniku sauce, remaining vinegar, 2 tablespoons of water, and as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring vigorously, 30 seconds to 1 minute, or until thoroughly combined and the noodles are coated.
- ☐ Turn off the heat; stir in the **cilantro**. Season with salt and pepper.
- ☐ Divide the finished stir-fry and **marinated cucumber and radishes** (including any marinating liquid) between 2 dishes. Garnish the stir-fry with the **green top of the scallion**. Garnish the cucumber and radishes with the **mint** (tearing the leaves just before adding). Enjoy!