

# Spicy Udon Stir-Fry

with Peppers, Carrots & Bok Choy

4 SERVINGS

🕒 20-30 MINS

 **Blue Apron**

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## Ingredients\*

Customized ingredients

### ADDED:



18 oz Ground Pork 



2 Bell Peppers



1 Tbsp Sambal Oelek



4 Pasture-Raised Eggs



15 oz Baby Bok Choy



1/3 cup East Asian-Style Sautéed Aromatics



1 Tbsp Sesame Oil



1 lb Fresh Udon Noodles<sup>1</sup>



3/4 lb Carrots



1/3 cup Soy-Miso Sauce



1 tsp Furikake



Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

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<sup>1</sup> previously frozen

\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the sauce

- Remove the **noodles** from the refrigerator to bring to room temperature.
- Fill a medium pot  $\frac{3}{4}$  of the way up with water. Cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel the **carrots**; thinly slice on an angle.
- Cut off and discard the root ends of the **bok choy**; roughly chop, separating the stems and leaves.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice lengthwise.
- In a bowl, combine the **soy-miso sauce**,  $\frac{1}{2}$  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.



## 2 Cook the eggs

- Carefully add the **eggs** to the pot of boiling water and cook 7 minutes for soft-boiled, or until your desired degree of doneness.
- Drain thoroughly and rinse under cold water 30 seconds to 1 minute to stop the cooking process.
- When cool enough to handle, carefully peel the cooked eggs. Season with salt and pepper.



## 3 Start the stir-fry

- Meanwhile, in a large pan (nonstick, if you have one), heat the **sesame oil** on medium-high until hot.
- Add the **sliced carrots**, **chopped bok choy stems**, and **sliced peppers**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until slightly softened.



### ↻ CUSTOMIZED STEP 3 If you chose Ground Pork

- Meanwhile, in a large pan (nonstick, if you have one), heat the **sesame oil** on medium-high until hot.
- Add the **pork**. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sliced carrots**, **chopped bok choy stems**, and **sliced peppers**; season with salt and pepper. Cook, stirring occasionally and breaking the meat apart with a spoon, 5 to 7 minutes, or until the vegetables are slightly softened and the pork is cooked through.

## 4 Finish the stir-fry & serve your dish

- Using your hands, carefully separate the **noodles**.
- To the pan of **cooked vegetables**, add the **sautéed aromatics**, **noodles**, **chopped bok choy leaves**, and **sauce**. Season with salt and pepper. Cook, stirring constantly, 2 to 3 minutes, or until thoroughly combined and heated through.
- Serve the **finished stir-fry** topped with the **seasoned eggs**. Garnish with the **furikake**. Enjoy!



### ↻ CUSTOMIZED STEP 4 If you chose Ground Pork

- Finish the stir-fry and serve your dish as directed, using the pan of **cooked pork and vegetables**.

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Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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