

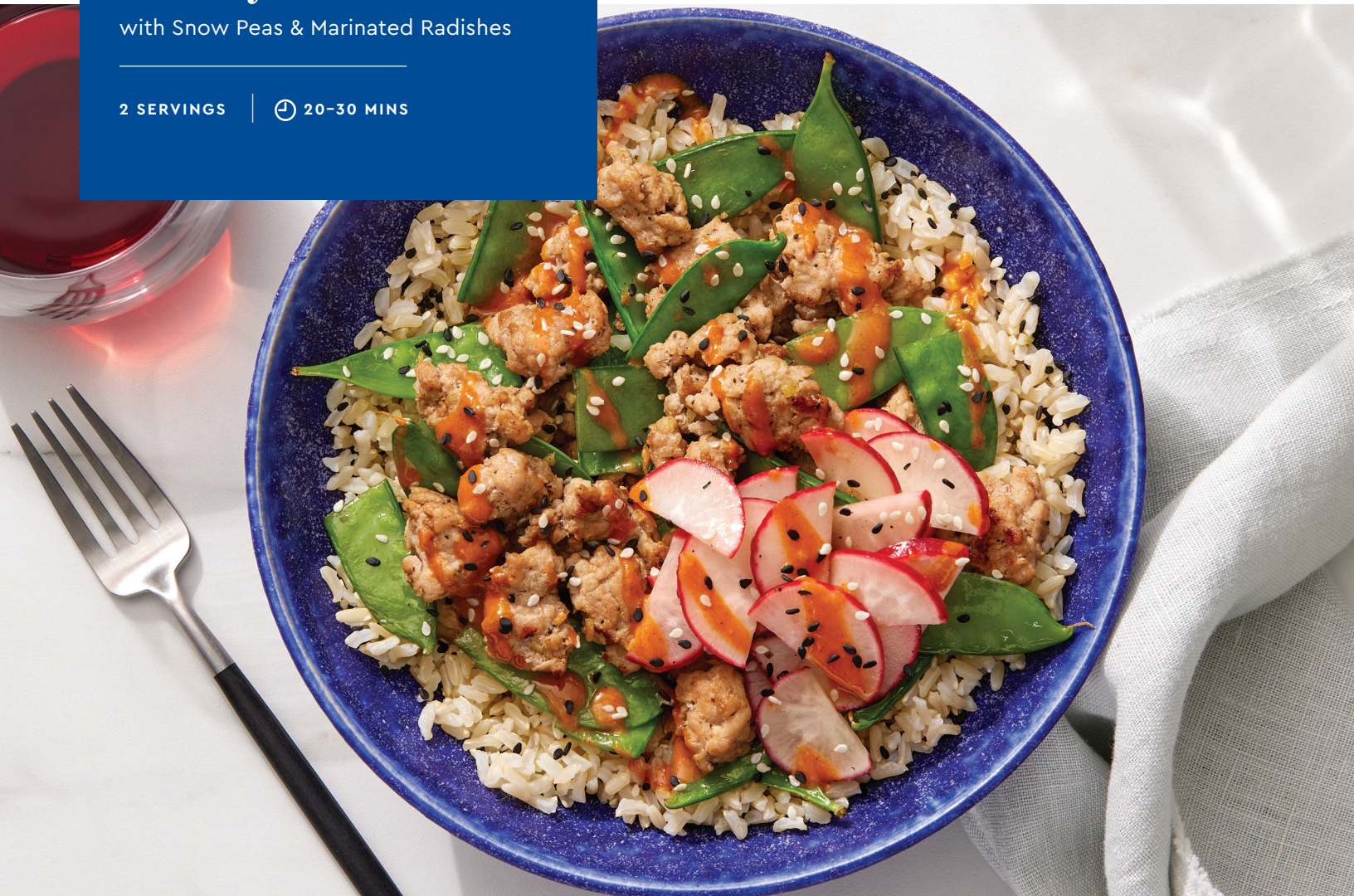
Spicy Tahini Turkey & Rice Bowls

with Snow Peas & Marinated Radishes

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



Ingredients



10 oz Ground Turkey



4 oz Snow Peas



2 tsp Gochujang



1 Tbsp Sesame Oil



1 tsp Black & White Sesame Seeds



½ cup Brown Rice



2 cloves Garlic



2 Tbsps Tahini



1 Tbsp Rice Vinegar



3 oz Radishes



1 piece Ginger



2 Tbsps Coconut Aminos¹



1 Tbsp Honey



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

¹. Seasoning sauce

1 Cook the rice

- Remove the **honey** from the refrigerator to bring to room temperature.
- Fill a medium pot $\frac{3}{4}$ of the way up with water; add a **big pinch of salt**. Heat to boiling on high.
- Once boiling, add the **rice**. Cook, uncovered, 17 to 19 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot. Cover to keep warm.



2 Prepare the ingredients & marinate the radishes

- Meanwhile, wash and dry the fresh produce.
- Halve the **radishes** lengthwise, then thinly slice crosswise. Place in a bowl; add the **sesame oil** and **vinegar**. Season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- Peel and roughly chop **2 cloves of garlic**.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Halve the **snow peas**.



3 Cook the turkey & peas

- In a large pan (nonstick, if you have one), heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **turkey, chopped garlic, and chopped ginger**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 6 minutes, or until lightly browned.
- Carefully drain off and discard any excess liquid.
- Add the **coconut aminos** and **halved peas**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until combined and the turkey is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



4 Make the sauce & serve your dish

- In a bowl, whisk together the **tahini, honey** (kneading before adding), **2 tablespoons of warm water**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.
- Taste, then season with salt and pepper if desired.
- Serve the **cooked rice** topped with the **cooked turkey and peas, marinated radishes** (including any liquid), and **sauce**. Garnish with the **sesame seeds**. Enjoy!

