



F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.*



Ingredients



2 Pasture-Raised Eggs



10 oz Baby Bok Choy



2 Tbsps Vegetarian Worcestershire Sauce



1/4 tsp Crushed Red Pepper Flakes



1/2 lb Fresh Ramen Noodles1



1 Tbsp Rice Vinegar



3 Tbsps Asian-Style Sautéed Aromatics



1 Tbsp Togarashi Seasoning²



4 oz Mushrooms



1 Tbsp Soy Sauce



1 Tbsp Light Brown Sugar





1) Prepare the ingredients & make the sauce

- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut the mushrooms into bitesized pieces.
- Cut off and discard the root ends of the **bok choy**; thinly slice crosswise.



• In a bowl, whisk together the sugar, vinegar, worcestershire sauce, soy sauce, 2 tablespoons of water, and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be.

2 Cook the eggs

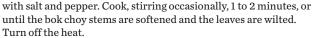
- Carefully add the **eggs** to the pot of boiling water. Cook 7 minutes for soft-boiled, or until your desired degree of doneness.
- Leaving the pot of water boiling, using a slotted spoon or tongs, transfer the cooked eggs to a strainer and rinse under cold water 30 seconds to 1 minute to stop the cooking process.



· When cool enough to handle, peel the cooked eggs. Season with salt and pepper.

3 Cook the vegetables

- Meanwhile, in a large pan, heat 1 tablespoon of olive oil on medium-high until hot.
- Add the mushroom pieces in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- · Add the sliced bok choy and sautéed aromatics. Season





CUSTOMIZED STEP 3 If you chose Ground Pork

- Meanwhile, in a large pan, heat 1 tablespoon of olive oil on medium-high until hot.
- Add the ${\bf pork}$; season with salt and pepper. Cook, stirring occasionally and breaking apart with a spoon, 2 to 3 minutes, or until lightly browned.

Step 3 continued:

- Add the mushroom pieces, sliced bok choy, and sautéed aromatics. Season with salt and pepper.
- Cook, stirring occasionally, 3 to 4 minutes, or until the vegetables are softened and the pork is cooked through. Turn off the heat.

4 Cook the noodles

- Add the **noodles** to the same pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 3 minutes, or until tender.
- · Turn off the heat. Drain thoroughly and rinse under warm water 30 seconds to 1 minute to prevent sticking.



5 Finish the noodles & serve your dish

- To the pan of cooked vegetables, add the sauce (carefully, as the liquid may splatter). Cook on medium-high, stirring occasionally, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat. Stir in the cooked noodles. Taste, then season with salt and pepper if desired.
- Serve the finished noodles topped with the seasoned eggs. Garnish with the togarashi. Enjoy!



CUSTOMIZED STEP 5 If you chose Ground Pork

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

