

# Mushroom Mazemen

with Bok Choy & Soft-Boiled Eggs

2 SERVINGS

⌚ 15-25 MINS

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## Ingredients



2 Pasture-Raised Eggs



10 oz Baby Bok Choy



2 Tbsps Vegetarian Worcestershire Sauce



¼ tsp Crushed Red Pepper Flakes



½ lb Fresh Ramen Noodles<sup>1</sup>



1 Tbsp Rice Vinegar



3 Tbsps Asian-Style Sautéed Aromatics



1 Tbsp Togarashi Seasoning<sup>2</sup>



4 oz Mushrooms



1 Tbsp Soy Sauce



1 Tbsp Light Brown Sugar



10 oz Ground Pork 

<sup>1</sup> previously frozen   <sup>2</sup> Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds  
\*Ingredients may be replaced and quantities may vary.



## 1 Prepare the ingredients & make the sauce

- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut the **mushrooms** into bite-sized 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 with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the bok choy stems are softened and the leaves are wilted. Turn off the heat.



## ↔ 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 **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**.