

# Sautéed Beef & Bok Choy

with Marinated Radishes & Spicy Mayo

2 SERVINGS

15-25 MINS

 Blue Apron

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

## Ingredients

Customized ingredients

 ½ cup Long Grain White Rice 

SWAPPED FOR:

 1 head Cauliflower 

 2 tsps Gochujang

 1 Tbsp Sesame Oil

 10 oz Ground Beef

 3 oz Radishes

 1 piece Ginger

 1 Tbsp Soy Sauce

 2 Tbsps Mayonnaise

 10 oz Baby Bok Choy

 2 cloves Garlic

 2 Scallions

 1 Tbsp Rice Vinegar

 1 Tbsp Sugar

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

## Cook along on the app



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\*Ingredients may be replaced and quantities may vary.

## 1 Cook the rice

- In a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



### ↩ CUSTOMIZED STEP 1 *If you chose Cauliflower*

- Wash and dry the **cauliflower**; remove the leaves, then quarter lengthwise through the core. (If you have a food processor, discard the core, then pulse the quartered cauliflower until fine.)
- Line a sheet pan with parchment paper. Using the large side of a box grater, grate the **quartered cauliflower** onto the sheet pan; discard the core.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **cauliflower rice** in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly softened. Season with salt and pepper. Continue to cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Transfer to a bowl. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Wipe out the pan.

## 2 Prepare the ingredients & marinate the radishes

- Wash and dry the fresh produce.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- Thinly slice the **scallions**.
- In a bowl, combine the **sliced radishes**, **sliced scallions**, **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).
- Combine the **chopped garlic** and **chopped ginger** in a bowl.
- Cut off and discard the root ends of the **bok choy**; thinly slice crosswise.



## 3 Cook the beef & bok choy

- In a large pan (nonstick, if you have one), heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **beef and chopped garlic and ginger**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until lightly browned.
- Carefully drain off and discard any excess oil.
- Add the **sugar, soy sauce**, and **sliced bok choy**. Cook, stirring frequently, 1 to 2 minutes, or until combined and the beef is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



### ↩ CUSTOMIZED STEP 3 *If you chose Cauliflower*

- Cook the beef and bok choy as directed, using the same pan used to cook the cauliflower rice.

## 4 Make the spicy mayo & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise**, **1 teaspoon of water**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.
- Serve the **cooked rice** topped with the **cooked beef and bok choy**, **marinated radishes** (including any liquid), and **spicy mayo**. Enjoy!



### ↩ CUSTOMIZED STEP 4 *If you chose Cauliflower*

- Make the spicy mayo and serve your dish as directed with the **cooked cauliflower rice**.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION.

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.

Blue Apron, LLC, New York, NY 10005

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