

# Sautéed Beef & Bok Choy

with Marinated Radishes & Spicy Mayo

4 SERVINGS

15-25 MINS

 **Blue Apron**  
blueapron.com





 IF 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


Customized ingredients

 18 oz Ground Beef 


SWAPPED FOR:

 16 oz Plant-Based Ground Beyond Beef™ 

 2 Tbsps Soy Sauce

 1 Tbsp Sesame Oil


 1 cup Long Grain White Rice

 15 oz Baby Bok Choy

 1 piece Ginger

 2 tsps Gochujang

 ¼ cup Mayonnaise


 3 oz Radishes

 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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### 1 Cook the rice

- In a medium pot, combine the **rice**, a **big pinch of salt**, and **2 cups 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. 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.
- 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 1 tablespoon (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 **2 teaspoons 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.



#### Step 3 continued:

- 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 Beyond Beef™*

- Follow the directions in Step 3, using the **Beyond Beef™** (instead of beef).

### 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 Beyond Beef™*

- Make the spicy mayo and serve your dish as directed with the **cooked Beyond Beef™** and **bok choy** (instead of beef).