

Cumin-Sichuan Peppercorn Beef

with Ramen Noodles & Broccoli

2 SERVINGS

⌚ 20-30 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 ) and instructions tailored to you.*

Ingredients


Customized ingredients



10 oz Thinly Sliced Beef 

SWAPPED FOR:



10 oz Tail-On Shrimp¹ 



½ lb Fresh Ramen Noodles²



2 cloves Garlic



3 Tbsps Soy Glaze



¼ tsp Crushed Red Pepper Flakes



½ lb Broccoli



3 Tbsps Cumin & Sichuan Peppercorn Sauce



1 tsp Black & White Sesame Seeds



Serve with Blue Apron wine that has this symbol
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¹. peeled & deveined ². previously frozen
*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 **broccoli**; cut off and discard the bottom $\frac{1}{2}$ inch of the stem, then cut the broccoli into small florets.
- Peel and roughly chop **2 cloves of garlic**.
- In a bowl, whisk together the **cumin-Sichuan sauce**, **soy glaze**, and **1 tablespoon of water**.



2 Cook the broccoli

- In a medium pan (nonstick, if you have one), heat $\frac{1}{3}$ cup of **water** to boiling on high.
- Once boiling, carefully add the **broccoli florets** in an even layer; season with salt and pepper.
- Reduce the heat to medium-high. Loosely cover the pan with foil and cook, without stirring, 4 to 6 minutes, or until the water has cooked off and the broccoli is slightly softened.
- Transfer to a plate.
- Wipe out the pan.



3 Cook the beef & sauce

- Separate the **beef**; pat dry with paper towels. Season with salt and pepper.
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned beef** in an even layer. Cook, without stirring, 1 to 2 minutes, or until lightly browned.
- Add the **chopped garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until combined.



Step 3 continued:

- Add the **sauce** (carefully, as the liquid may splatter) and **cooked broccoli**. Cook, stirring frequently, 1 to 2 minutes, or until combined and the beef is just cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

CUSTOMIZED STEP 3 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails, if desired). Season with salt and pepper.
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned shrimp** in an even layer. Cook, without stirring, 1 to 2 minutes, or until slightly opaque.
- Add the **chopped garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until combined.
- Add the **sauce** (carefully, as the liquid may splatter) and **cooked broccoli**. Cook, stirring frequently, 1 to 2 minutes, or until combined and the shrimp are opaque and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

4 Cook the noodles & serve your dish

- Meanwhile, add the **noodles** to the 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.
- Return to the pot and stir in **1 teaspoon of olive oil**.
- Serve the **cooked beef, broccoli, and sauce** over the **cooked noodles**. Garnish with the **sesame seeds**. Enjoy!



CUSTOMIZED STEP 4 If you chose Shrimp

- Cook the noodles and serve your dish as directed with the **cooked shrimp, broccoli, and sauce** (instead of beef).