

FYOU 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



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 blueapron.com/wine

Cook along on the app

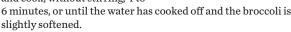
The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

1 Prepare the ingredients & make the sauce

- Fill a medium pot ¾ 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 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

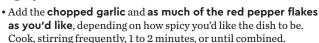
- In a medium pan (nonstick, if you have one), heat 1/3 cup of water to boiling on high.
- Once boiling, carefully add the broccoli florets in an even layer; season with salt and pepper.
- Reduce the heat to medium-high.
 Loosely cover the pan with foil and cook, without stirring, 4 to
 minutes or until the vector has a



- 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.





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 ${\bf 2}$ 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!



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



