

# Udon Noodle & Spicy Peanut Stir-Fry

with Mushrooms, Carrots & Bok Choy

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](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients

Customized ingredients

ADDED:



10 oz Ground Pork 



1/3 cup Asian-Style Sautéed Aromatics



1 Tbsp Honey



1 tsp Furikake



1/2 lb Fresh Udon Noodles<sup>1</sup>



4 oz Mushrooms



1 Tbsp Soy Sauce



1 Tbsp Rice Vinegar



10 oz Baby Bok Choy



6 oz Carrots



1 Tbsp Sambal Oelek



1 Tbsp Smooth Peanut Butter Spread



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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<sup>1</sup> previously frozen

\*Ingredients may be replaced and quantities may vary.



## 1 Prepare the ingredients

- Remove the **honey** and **noodles** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Cut the **mushrooms** into bite-sized pieces.
- Peel the **carrots** and thinly slice on an angle.
- Cut off and discard the root ends of the **bok choy**; roughly chop.



## 2 Make the sauce

- In a bowl, whisk together the **peanut butter spread**, **vinegar**, **honey** (kneading the packet before opening), **soy sauce**, **¼ cup of warm water**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.
- Taste, then season with salt and pepper if desired.



## 3 Start the stir-fry

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **mushroom pieces** and **sliced carrots** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sautéed aromatics** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the vegetables are softened.
- Add the **chopped bok choy**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the bok choy leaves are wilted.



## ↩ CUSTOMIZED STEP 3 If you chose Ground Pork

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **pork**, **mushroom pieces**, and **sliced carrots** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sautéed aromatics** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until the vegetables are softened and the pork is cooked through.
- Add the **chopped bok choy**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the bok choy leaves are wilted.

## 4 Finish the stir-fry & serve your dish

- Meanwhile, using your hands, carefully separate the **noodles**.
- To the pan of **cooked vegetables**, add the **noodles** and **sauce**. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined and the noodles are heated through.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished stir-fry** garnished with the **furikake**. Enjoy!



## ↩ CUSTOMIZED STEP 4 If you chose Ground Pork

- Finish the stir-fry and serve your dish as directed, using the pan of **cooked pork and vegetables**.