

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** 



10 oz Chopped Chicken Breast 🔄

SWAPPED FOR:



10 oz Tail-On Shrimp<sup>1</sup> 🔄



1 piece Ginger



3 Tbsps Cumin & Sichuan Peppercorn Sauce



½ cup Long Grain White Rice



10 oz Baby Bok Choy



2 Tbsps Soy Glaze



1 tsp Black & White Sesame Seeds



4 oz Mushrooms



2 cloves Garlic



1 Tbsp Apple Cider Vinegar



Serve with Blue Apron

# Cook along on the app

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<sup>1</sup> neeled & deveine

### 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.

## 2 Prepare the ingredients & make the sauce

- · Meanwhile, wash and dry the fresh produce.
- Thinly slice the mushrooms.
- · Cut off and discard the root ends of the **bok choy**; keeping them separate, thinly slice the stems and roughly chop the leaves.
- Peel and roughly chop 2 cloves of garlic.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- In a separate bowl, combine the cumin-Sichuan sauce, soy glaze, vinegar, and 1 tablespoon of water. Taste, then season with salt and pepper if desired.

## 3 Cook the vegetables

- In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the sliced mushrooms in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the sliced bok choy stems: season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Transfer to a bowl.
- · Wipe out the pan.





- Pat the chicken dry with paper towels; season with salt and pepper.
- In the same pan, heat 1 tablespoon of olive oil on medium-high until hot.
- · Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.

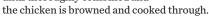


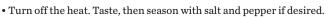
# **CUSTOMIZED STEP 4** If you chose Shrimp

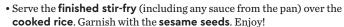
- Pat the **shrimp** dry with paper towels (remove the tails, if desired).
- In the same pan, heat 1 tablespoon of olive oil on medium-high until hot.
- Add the prepared shrimp, chopped garlic, and chopped ginger; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the shrimp are slightly opaque.

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

- To the pan, add the chopped garlic and chopped ginger. Cook, stirring occasionally, 1 to 2 minutes, or until lightly browned.
- Add the cooked vegetables, chopped bok choy leaves, and sauce. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined and







### **CUSTOMIZED STEP 5** If you chose Shrimp

- To the pan, add the cooked vegetables, chopped bok choy leaves, and sauce. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined and the shrimp are opaque and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the finished stir-fry (including any sauce from the pan) over the cooked rice. Garnish with the sesame seeds. Enjoy!



Food safety handling information: blog.blueapron.com/foodsafety

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your

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