

# One-Pan Beef & Udon Noodle Stir-Fry

with Bok Choy & Sweet Peppers

4 SERVINGS | 20-30 MINS

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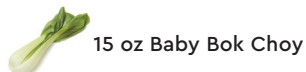
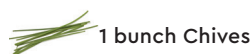
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients

Customized ingredients



SWAPPED FOR:



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## 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 & make the sauce

- Remove the **noodles** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Cut off and discard the stems of the **peppers**; remove the cores. Halve lengthwise, then medium dice.
- Cut off and discard the root ends of the **bok choy**; roughly chop.
- Thinly slice the **chives**.
- In a bowl, combine the **soy glaze, sesame oil, vinegar, ½ cup of water**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.



This recipe was designed for easier cleanup—no extra prep bowls needed!

## 2 Cook the beef

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 7 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



### ↔ CUSTOMIZED STEP 2 If you chose Ground Pork

- Follow the directions in Step 2, but cook the **pork** 7 to 9 minutes.

## 3 Cook the vegetables

- To the pan of reserved fond, add the **diced peppers**; season with salt and pepper. Cook on medium-high, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **chopped bok choy**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the vegetables are softened and the bok choy leaves are wilted.



## 4 Finish & serve your dish

- Using your hands, carefully separate the **noodles**.
- To the pan of **cooked vegetables**, add the **noodles, cooked beef**, and **sauce**. Cook, stirring frequently, 1 to 2 minutes, or until the noodles are heated through and the sauce is thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished beef and noodles** garnished with the **sliced chives**. Enjoy!



### ↔ CUSTOMIZED STEP 4 If you chose Ground Pork

- Finish and serve your dish as directed, using the **cooked pork** (instead of beef).