

One-Pan Yaki Udon Stir-Fry

with Togarashi Peanuts

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  icon) and instructions tailored to you.*

 Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

Customized ingredients

ADDED:

 10 oz Thinly Sliced Beef 

 1/3 cup Asian-Style Sautéed Aromatics

 2 1/2 Tbsps Vegetable Demi-Glace

 1/2 lb Fresh Udon Noodles¹

 4 oz Mushrooms

 3 Tbsps Cumin & Sichuan Peppercorn Sauce

 3 Tbsps Roasted Peanuts

 10 oz Baby Bok Choy

 6 oz Carrots

 2 Tbsps Soy Glaze

 1 Tbsp Togarashi Seasoning²

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 previously frozen ² Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds
*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.
- Roughly chop the **peanuts**.
- Thinly slice the **mushrooms**.
- Peel the **carrots** and thinly slice on an angle.
- Cut off and discard the root ends of the **bok choy**; thinly slice crosswise.
- In a bowl, whisk together the **demi-glaze, cumin-Sichuan sauce, soy glaze, and 2 tablespoons of water**.



2 Make the togarashi peanuts

- In a bowl, combine the **chopped peanuts**, a drizzle of **olive oil**, and enough of the **togarashi** to coat (you may have extra).
- Season with salt and pepper; stir to combine.



↻ ADDITIONAL STEP *If you chose Beef*

- Separate the **beef**; pat dry with paper towels. Season with salt and pepper.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned beef in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Continue to cook, stirring frequently, 1 to 2 minutes, or until browned and just cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

3 Cook the vegetables

- In a large pan (nonstick, if you have one), heat the **sautéed aromatics** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sliced carrots** and **sliced bok choy**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until softened.



↻ CUSTOMIZED STEP 3 *If you chose Beef*

- Cook the vegetables as directed, using the pan of reserved fond.

4 Cook the noodles & serve your dish

- Meanwhile, using your hands, carefully separate the **noodles**.
- To the pan, add the **noodles** and **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 2 to 3 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 **cooked noodles, vegetables, and sauce** garnished with the **togarashi peanuts**. Enjoy!



↻ CUSTOMIZED STEP 4 *If you chose Beef*

- Cook the noodles and serve your dish as directed, adding the **cooked beef** to the pan after turning off the heat.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

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

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron

