

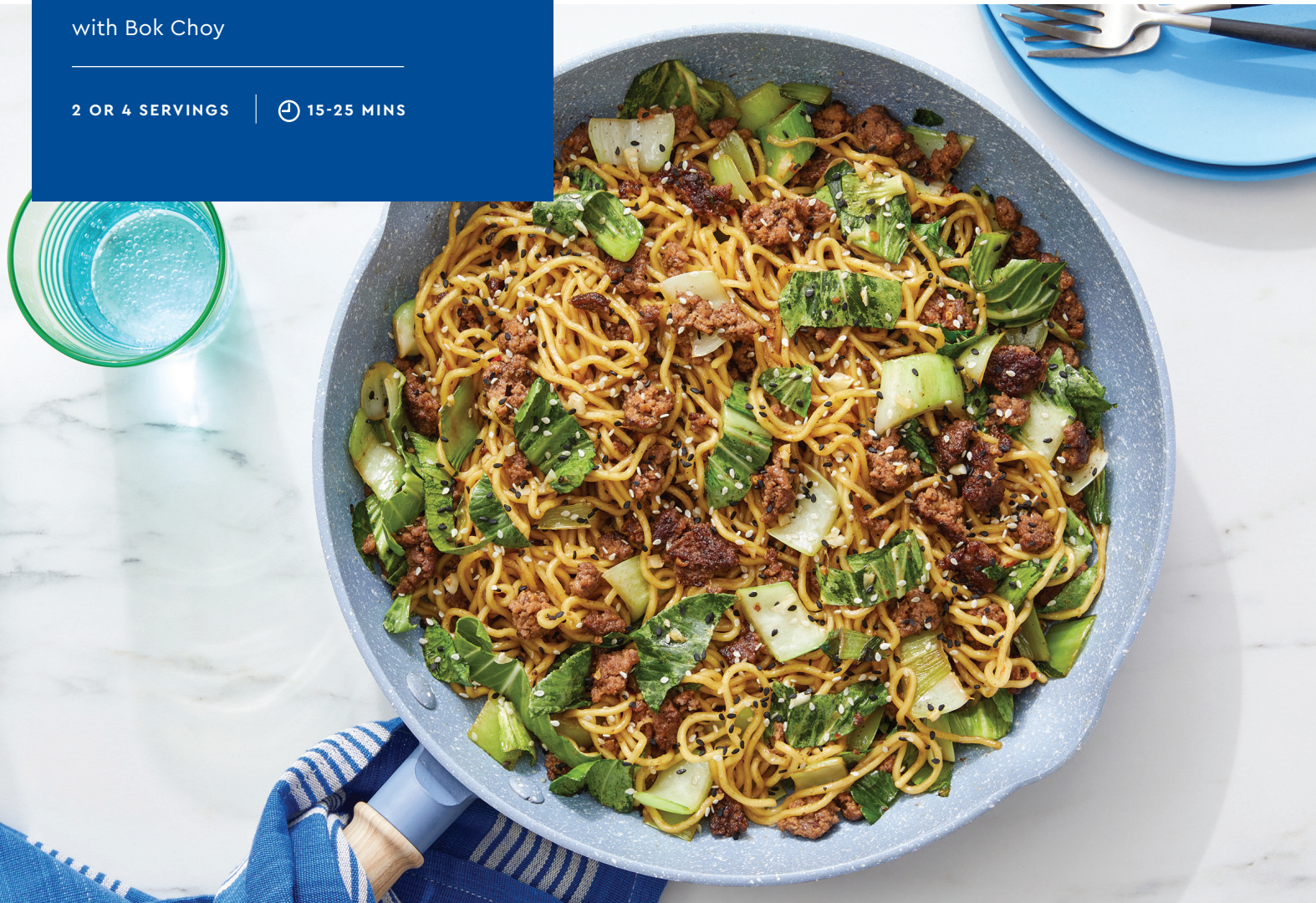
Cumin Sichuan Beef & Noodles

with Bok Choy

2 OR 4 SERVINGS

⌚ 15-25 MINS

 **Blue Apron**
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Ingredients



10 oz Ground Beef or
20 oz for 4 servings



2 cloves Garlic



1 ½ Tbsps Cumin &
Sichuan Peppercorn
Sauce



½ lb Fresh Ramen
Noodles¹ or 1 lb for
4 servings



3 Tbsps Soy Glaze
or ⅓ cup for
4 servings



1 tsp Black & White
Sesame Seeds



10 oz Baby Bok Choy
or 1 ¼ lbs for
4 servings



2 Tbsps Tahini or ¼
cup for 4 servings



¼ tsp Crushed Red
Pepper Flakes



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¹. previously frozen



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the sauce

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the **bok choy**; roughly chop, separating the leaves and stems.
- Peel and roughly chop **2 cloves of garlic**.
- In a bowl, combine the **tahini**, **soy glaze**, and **cumin-Sichuan sauce**. If you received 3 tablespoons of cumin-Sichuan sauce, only use **half the sauce** (you will have extra).



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

2 Cook the beef, bok choy & sauce

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef**, **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. Season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 6 minutes, or until the beef is browned.
- Carefully drain off and discard any excess oil.



Step 2 continued:

- Using a spoon, move the beef to one side of the pan.
- Add the **chopped bok choy stems** to the other side; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the beef is cooked through.

3 Cook the noodles

- Meanwhile, add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 4 minutes, or until tender. Turn off the heat.
- Drain thoroughly and rinse under warm water 30 seconds to 1 minute to prevent sticking.



4 Finish & serve your dish

- Add the **cooked noodles** and **chopped bok choy leaves** to the pan of **cooked beef, bok choy, and sauce**; season with salt and pepper. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until the noodles are coated and the bok choy leaves are slightly wilted.
- Turn off the heat.
- Serve the **finished noodles** garnished with the **sesame seeds**. Enjoy!

