

Gochujang Chicken & Udon Stir-Fry

with Bok Choy & Scallions

2 SERVINGS

⌚ 30-40 MINS

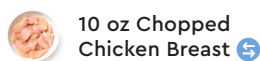
 **Blue Apron**
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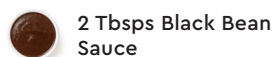
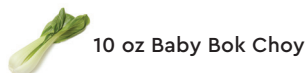
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients



SWAPPED FOR:



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

Cook along on the app



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¹ previously frozen

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the sauce

- Remove the **noodles** and **honey** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Thinly slice the **scallions** on an angle, separating the white bottoms and hollow green tops.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Peel and roughly chop **2 cloves of garlic**.
- Cut off and discard the root ends of the **bok choy**; roughly chop, separating the stems and leaves.
- In a bowl, whisk together the **honey** (kneading the packet before opening), **black bean sauce**, $\frac{1}{4}$ **cup of water**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.



2 Cook the chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large pan (nonstick, if you have one), heat **2 teaspoons 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. Continue to cook, stirring occasionally, 3 to 4 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

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **pork**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

3 Start the stir-fry

- Using your hands, carefully separate the **noodles**.
- In the pan of reserved fond, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced white bottoms of the scallions, chopped ginger, chopped bok choy stems, and chopped garlic**. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- Add the **noodles and sauce**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the noodles are heated through and the sauce is slightly thickened.



4 Finish the stir-fry & serve your dish

- Add the **cooked chicken and chopped bok choy leaves** to the pan. Cook, stirring occasionally, 1 to 2 minutes, or until combined and the bok choy leaves are wilted.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished stir-fry** garnished with the **sliced green tops of the scallions**. Enjoy!



↺ CUSTOMIZED STEP 4 If you chose Ground Pork

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