

One-Pan Udon Noodle & Spicy Peanut Stir-Fry

with Mushrooms, Carrots & Bok Choy

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients

Customized ingredients

ADDED:



10 oz Thinly Sliced Beef 



1/3 cup Asian-Style Sautéed Aromatics



1 Tbsp Honey



1 Tbsp Togarashi Seasoning²



1/2 lb Fresh Udon Noodles¹



4 oz Mushrooms



1 Tbsp Sambal Oelek



1 Tbsp Smooth Peanut Butter Spread



6 oz Carrots



10 oz Baby Bok Choy



1 Tbsp Soy Sauce



1 Tbsp Rice Vinegar



Serve with Blue Apron wine that has this symbol
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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.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **honey** and **noodles** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Cut the **mushrooms** into bite-sized pieces.
- Peel the **carrots** and thinly slice on an angle.
- Cut off and discard the root ends of the **bok choy**; roughly chop.



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

2 Make the sauce

- In a bowl, whisk together the **peanut butter spread**, **vinegar**, **honey** (kneading the packet before opening), **soy sauce**, **¼ cup of warm water**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.



3 Start the stir-fry

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **mushroom pieces** and **sliced carrots** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.



Step 3 continued:

- Add the **sautéed aromatics** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the vegetables are softened.
- Add the **chopped bok choy**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the bok choy leaves are wilted.



CUSTOMIZED STEP 3 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 **1 tablespoon of olive oil** on medium-high until hot.
- Add the **seasoned beef**, **mushroom pieces**, and **sliced carrots** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sautéed aromatics** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the vegetables are softened.
- Add the **chopped bok choy**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the bok choy leaves are wilted and the beef is just cooked through.

4 Finish the stir-fry & serve your dish

- Meanwhile, using your hands, carefully separate the **noodles**.
- Add the **noodles** and **sauce** to the pan. Cook, stirring constantly, 1 to 2 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 **finished stir-fry** garnished with the **togarashi**. Enjoy!



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.

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