

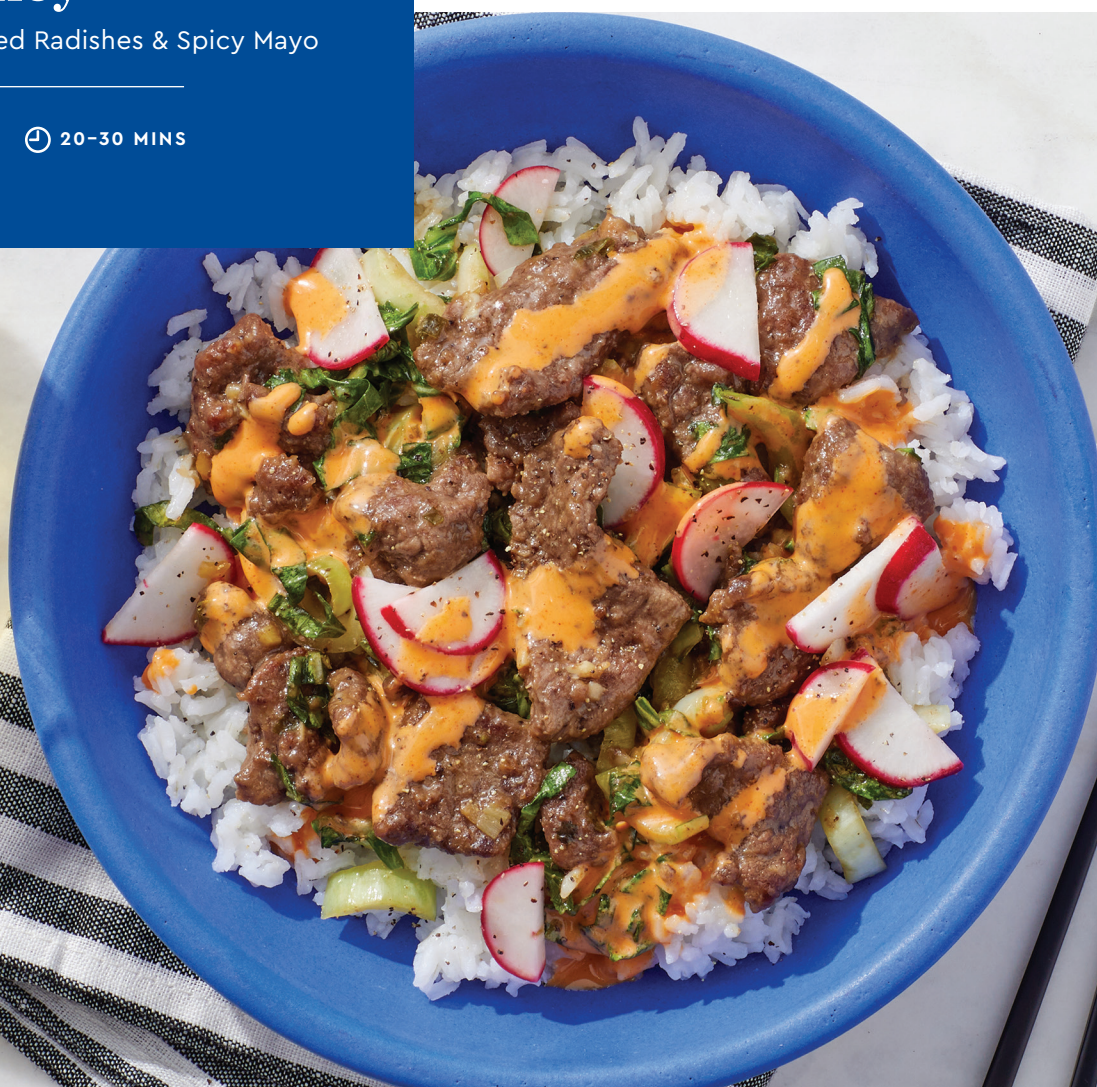
Sautéed Beef & Bok Choy

with Marinated Radishes & Spicy Mayo

4 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 ) and instructions tailored to you.*


Ingredients

Customized ingredients

 18 oz Thinly Sliced Beef 

SWAPPED FOR:


 18 oz Chopped Chicken Breast 

 1 Tbsp Light Brown Sugar

 1 Tbsp Sesame Oil


 1 Tbsp Gochujang

 1 cup Long Grain White Rice

 15 oz Baby Bok Choy

 ¼ cup Cornstarch

 2 Tbsps Rice Vinegar

 6 oz Radishes

 ⅓ cup Asian-Style Sautéed Aromatics

 ¼ cup Mayonnaise

 2 Tbsps Soy Sauce



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

Cook along on the app



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- In a medium pot, combine the **rice, a big pinch of salt, and 2 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



2 Prepare the ingredients & make the sauce

- Meanwhile, wash and dry the fresh produce.
- Halve the **radishes** lengthwise, then thinly slice crosswise. Place in a bowl. Add **half the vinegar** and **half the sesame oil**; season with salt and pepper. Stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Cut off and discard the root ends of the **bok choy**; thinly slice crosswise.
- In a separate bowl, combine the **soy sauce, sugar, remaining vinegar, remaining sesame oil, and 2 tablespoons of water**.



3 Coat & cook the beef

- Separate the **beef**; pat dry with paper towels. Place in a bowl and season with salt and pepper. Add the **cornstarch**; stir to thoroughly coat.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **coated beef** in an even layer (discarding any excess cornstarch). Cook, without stirring, 2 to 3 minutes, or until browned.



Step 3 continued:

- Add the **sautéed aromatics**. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened.
- Add the **sliced bok choy and sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the sauce is thickened and the beef is coated and just cooked through.
- Turn off the heat.

CUSTOMIZED STEP 3 If you chose Chicken

- Pat the **chicken** dry with paper towels. Place in a bowl and season with salt and pepper. Add the **cornstarch**; stir to thoroughly coat.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **coated chicken** in an even layer (discarding any excess cornstarch). Cook, without stirring, 3 to 4 minutes, or until browned.
- Add the **sautéed aromatics**. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Add the **sliced bok choy and sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the sauce is thickened and the chicken is coated and cooked through.
- Turn off the heat.

4 Make the spicy mayo & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise, 1 teaspoon of water, and as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.
- Serve the **cooked beef and bok choy** over the **cooked rice**. Drizzle with the **spicy mayo**. Garnish with the **marinated radishes** (including any liquid). Enjoy!



CUSTOMIZED STEP 4 If you chose Chicken

- Make the spicy mayo and serve your dish as directed with the **cooked chicken and bok choy** (instead of beef).