

Sautéed Beef & Bok Choy

with Marinated Radishes & Spicy Mayo

2 SERVINGS

⌚ 15-25 MINS

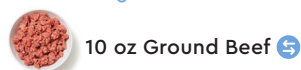
 **Blue Apron**
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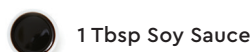
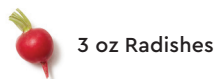
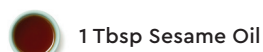
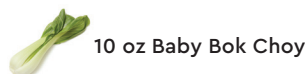
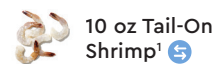
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients



SWAPPED FOR:



Serve with Blue Apron wine that has this symbol
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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. peeled & deveined

*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 small pot, combine the **rice, a big pinch of salt, and 1 cup 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 & marinate the radishes

- Meanwhile, wash and dry the fresh produce.
- Halve the **radishes** lengthwise, then thinly slice crosswise. Place in a bowl; add the **sesame oil** and **vinegar**. Season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- Peel and roughly chop **2 cloves of garlic**.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Combine the **chopped garlic** and **chopped ginger** in a bowl.
- Cut off and discard the root ends of the **bok choy**; thinly slice crosswise.



3 Cook the beef & bok choy

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef** and **chopped garlic and ginger**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until lightly browned.



Step 3 continued:

- Carefully drain off and discard any excess oil.
- Add the **sugar, soy sauce, and sliced bok choy**. Cook, stirring frequently, 1 to 2 minutes, or until combined and the beef is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

↩ CUSTOMIZED STEP 3 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails, if desired).
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **prepared shrimp and chopped garlic and ginger**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly opaque.
- Add the **sugar, soy sauce, and sliced bok choy**. Cook, stirring frequently, 1 to 2 minutes, or until combined and the shrimp are opaque and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

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.
- Taste, then season with salt and pepper if desired.
- Serve the **cooked rice** topped with the **cooked beef and bok choy, marinated radishes** (including any liquid), and **spicy mayo**. Enjoy!



↩ CUSTOMIZED STEP 4 If you chose Shrimp

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