

# Ramen Noodle & Spicy Peanut Stir-Fry

with Mushrooms, Carrots & Bok Choy

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](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients

Customized ingredients

### ADDED:



18 oz Ground Pork 



1/3 cup Asian-Style Sautéed Aromatics



2 Tbsps Honey



2 Tbsps Rice Vinegar



1 lb Fresh Ramen Noodles<sup>1</sup>



1/2 lb Mushrooms



1 Tbsp Sambal Oelek



2 Tbsps Smooth Peanut Butter Spread



1 tsp Furikake



3/4 lb Carrots



15 oz Baby Bok Choy



2 Tbsps Soy Sauce



1/4 cup Tahini



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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<sup>1</sup> previously frozen

\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Remove the **honey** 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**, **tahini**, **honey** (kneading the packet before opening), **soy sauce**,  $\frac{1}{3}$  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.
- 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. Turn off the heat.



## 4 Cook the noodles

- Add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 3 minutes, or until tender. Turn off the heat.
- Drain thoroughly and rinse under warm water 30 seconds to 1 minute to prevent sticking.



## 5 Finish the stir-fry & serve your dish

- To the pan of **cooked vegetables**, add the **cooked noodles** and **sauce** (carefully, as the liquid may splatter). Cook on medium-high, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished stir-fry** garnished with the **furikake**. Enjoy!



## CUSTOMIZED STEP 5 If you chose Ground Pork

- Finish the stir-fry and serve your dish as directed, using the pan of **cooked pork and vegetables**.