

# Gochujang Chicken Stir-Fry

with Bok Choy & Mushrooms

4 SERVINGS

30-40 MINS



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## Ingredients

### Customized ingredients

 18 oz Boneless Chicken Breast Pieces 

### SWAPPED FOR:

 18 oz Tail-On Shrimp<sup>1</sup> 

 3 Tbsps Black Bean-Chile Sauce

 1 tsp Black & White Sesame Seeds

 1 cup Long Grain White Rice

 ½ lb Mushrooms

 4 tsps Honey

 15 oz Baby Bok Choy

 1 Tbsp Gochujang

 ⅓ cup Asian-Style Sautéed Aromatics

## Cook along on the app



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1. peeled & deveined

\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Cook the rice

- Remove the **honey** from the refrigerator to bring to room temperature.
- 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.
- Cut the **mushrooms** into bite sized pieces.
- 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-chile sauce**, **1/3 cup of water**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.



## 3 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 a drizzle 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.



## 4 CUSTOMIZED STEP 3 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails, if desired); season with salt and pepper.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

## 4 Start the stir-fry

- In the pan of reserved fond, heat the **sautéed aromatics** on medium-high until hot (be careful, as the liquid may splatter).
- Add the **mushroom pieces** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.
- Add the **chopped bok choy stems**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened.
- Add the **sauce**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the sauce is slightly thickened.



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

- Add the **cooked chicken and chopped bok choy leaves** to the pan. Cook, stirring frequently, 30 seconds to 1 minute, 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** over the **cooked rice**. Garnish with the **sesame seeds**. Enjoy!



## 5 CUSTOMIZED STEP 5 If you chose Shrimp

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

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Food safety handling information: [blog.blueapron.com/foodsafety](https://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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