

Spicy Hoisin Beef Stir-Fry

over White Rice

4 SERVINGS

⌚ 25-35 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  icon) and instructions tailored to you.*

Ingredients


Customized ingredients



18 oz Thinly Sliced Beef 

SWAPPED FOR:



18 oz Boneless Chicken Breast Pieces 



2 Scallions



2 Tbsps Hoisin Sauce



1 cup Long Grain White Rice



15 oz Baby Bok Choy



¼ cup Cornstarch



⅓ cup Soy Glaze



½ lb Sweet Peppers



2 cloves Garlic



1 Tbsp Sambal Oelek



1 Tbsp Rice Vinegar



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

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.

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the sauce

- Wash and dry the fresh produce.
- Peel and roughly chop **2 cloves of garlic**.
- Cut off and discard the stems of the **peppers**; remove the cores, then quarter lengthwise.
- Cut off and discard the root ends of the **bok choy**; roughly chop.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a bowl, combine the **hoisin sauce, soy glaze, vinegar, ½ cup of water**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.



2 Cook the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the **rice, chopped garlic, 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. Cover to keep warm.



3 Cook the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **quartered peppers**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add the **chopped bok choy and sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Transfer to a bowl.
- Wipe out the pan.



4 Coat & cook the beef

- Separate the **beef**; pat dry with paper towels. Place in a bowl; season with salt and pepper. Add the **cornstarch**; toss to thoroughly coat.
- In the same pan, heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a pinch of cornstarch sizzles immediately when added, add the **coated beef** in an even layer (discarding any excess cornstarch). Cook, without stirring, 2 to 3 minutes, or until browned. Continue to cook, stirring occasionally, 2 to 3 minutes, or until just cooked through.



↩ CUSTOMIZED STEP 4 If you chose Chicken

- Pat the **chicken** dry with paper towels. Place in a bowl; season with salt and pepper. Add the **cornstarch**; toss to thoroughly coat.
- In the same pan, heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a pinch of cornstarch sizzles immediately when added, add the **coated chicken** in an even layer (discarding any excess cornstarch). 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.

5 Finish & serve your dish

- Add the **cooked vegetables and sauce** to the pan of **cooked beef**. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished beef, vegetables, and sauce** over the **cooked rice**. Garnish with the **sliced green tops of the scallions**. Enjoy!



↩ CUSTOMIZED STEP 5 If you chose Chicken

- Finish and serve your dish as directed, using the pan of **cooked chicken** (instead of beef).