

Spicy Pork & Sesame Noodles

with Bok Choy

2 OR 4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**

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Ingredients

 10 oz Ground Pork or
20 oz for 4 servings

 2 cloves Garlic

 2 Tbsps Tahini or
1/4 cup for 4 servings

 3 Tbsps Asian-Style
Sautéed Aromatics or
1/3 cup for 4 servings

 1/2 lb Fresh Ramen
Noodles¹ or
1 lb for 4 servings

 1 Tbsp Sambal Oelek

 1 Tbsp Vegetarian
Ponzu Sauce or 2
Tbsps for 4 servings

 1 tsp Black & White
Sesame Seeds

 10 oz Baby Bok Choy
or 1 1/4 lbs for
4 servings

 3 Tbsps Soy Glaze or
1/3 cup for 4 servings

 1 Tbsp Sesame Oil



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¹. previously frozen

Hey, Chef! If you chose to increase the serving size for this recipe, look for specialized directions in italics in the steps below.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the sauce

- Fill a medium pot $\frac{3}{4}$ of the way up with water; add a **big pinch of salt**. Cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel and roughly chop **2 cloves of garlic**.
- Cut off and discard the root ends of the **bok choy**; roughly chop.
- In a bowl, whisk together the **tahini, soy glaze, ponzu sauce, 2 tablespoons of water** or *$\frac{1}{4}$ cup of water if you're cooking 4 servings*, 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 pork & bok choy

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork and chopped garlic**. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 7 minutes, or until the pork is browned.
- Using a spoon, move the pork to one side of the pan.



Step 2 continued:

- Add the **sautéed aromatics** (carefully, as the liquid may splatter) and **sliced bok choy** to the other side of the pan. Cook, stirring frequently, 2 to 3 minutes, or until softened and the pork is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

3 Cook & dress the noodles

- Meanwhile, 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.
- Return to the pot; add the **sesame oil** and stir to thoroughly coat.



4 Finish the noodles & serve your dish

- Add the **dressed noodles and sauce** to the pan of **cooked pork and bok choy**; season with salt and pepper. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the noodles are thoroughly coated and combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** garnished with the **sesame seeds**. Enjoy!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: 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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