

Spicy Pork & Sesame Noodles

with Bok Choy

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



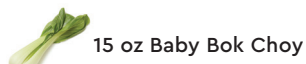
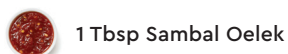
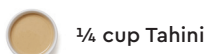
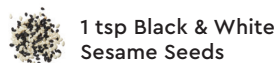
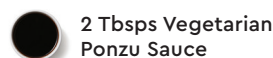
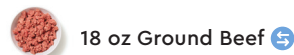
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

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 previously frozen

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the sauce

- Remove the **noodles** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Peel and roughly chop **2 cloves of garlic**.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Cut off and discard the root ends of the **bok choy**; thinly slice.
- In a bowl, whisk together the **tahini, soy glaze, ponzu sauce, sesame oil, ¼ 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.



This recipe was designed for easier cleanup—no extra prep bowls needed!

2 Cook the pork & vegetables

- 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, 4 to 6 minutes, or until the pork is browned.
- Carefully drain off and discard any excess oil.
- 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), **sliced peppers**, and **sliced bok choy** to the other side. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened and the pork is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

CUSTOMIZED STEP 2 If you chose Ground Beef

- Follow the directions in Step 2, using the **beef** (instead of pork).

3 Finish & serve your dish

- Using your hands, carefully separate the **noodles**.
- To the pan of **cooked pork and vegetables**, add the **noodles and sauce**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the noodles are thoroughly coated and heated through.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** garnished with the **sesame seeds**. Enjoy!



CUSTOMIZED STEP 3 If you chose Ground Beef

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