

Beef & Bok Choy Stir-Fry

with Marinated Radishes & Spicy Mayo

2 SERVINGS

15-25 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



10 oz Thinly Sliced Beef 

SWAPPED FOR:



10 oz Ground Beef 



10 oz Baby Bok Choy



2 tps Gochujang



1 Tbsp Sesame Oil



½ cup Long Grain White Rice



2 cloves Garlic



1 Tbsp Soy Sauce



2 Tbps Mayonnaise



3 oz Radishes



1 piece Ginger



1 Tbsp Rice Vinegar



1 Tbsp Sugar



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

Cook along on the app



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup 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 & marinate the radishes

- Meanwhile, wash and dry the fresh produce.
- Halve the **radishes** lengthwise, then thinly slice crosswise. Place in a bowl; add the **sesame oil** and **vinegar**. Season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- Peel and roughly chop **2 cloves of garlic**.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Combine the **chopped garlic** and **chopped ginger** in a bowl.
- Cut off and discard the root ends of the **bok choy**; thinly slice crosswise.



3 Cook the beef & bok choy

- Separate the **beef**; pat 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 beef** and **chopped garlic and ginger**; in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.



Step 3 continued:

- Add the **sugar**, **soy sauce**, and **sliced bok choy**. Cook, stirring frequently, 1 to 2 minutes, or until combined and the beef is just cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

↩ CUSTOMIZED STEP 3 If you chose Ground Beef

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef** and **chopped garlic and ginger**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until lightly browned. Carefully drain off and discard any excess oil.
- Add the **sugar**, **soy sauce**, and **sliced bok choy**. Cook, stirring frequently, 1 to 2 minutes, or until combined and the beef is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

4 Make the spicy mayo & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise**, **1 teaspoon of water**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Taste, then season with salt and pepper if desired.
- Serve the **cooked rice** topped with the **cooked beef and bok choy**, **marinated radishes** (including any liquid), and **spicy mayo**. Enjoy!

