

FYOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an (a) icon) 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 tsps Gochujang



1 Tbsp Sesame Oil



½ cup Long Grain White Rice



2 cloves Garlic



1 Tbsp Soy Sauce



2 Tbsps Mayonnaise



3 oz Radishes



1 piece Ginger



1 Tbsp Rice Vinegar



1 Tbsp Sugar



Cook along on the app

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"Alexa, find Blue Apron recipes."

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



• Turn off the heat and fluff with a fork.

Prepare the ingredients & marinate the radishes

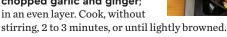
- Meanwhile, wash and dry the fresh produce.
- Halve the radishes lengthwise, then thinly slice crosswise. Place in a bowl; add the sesame oil and vinegar. Season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



- 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.

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





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.



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