

# Pork & Vegetable Lo Mein

with Furikake

4 SERVINGS

20-30 MINS

 **Blue Apron**  
blueapron.com



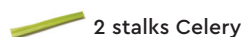
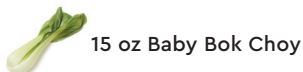
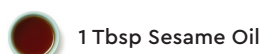
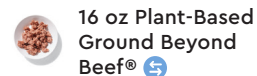
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients

Customized ingredients



SWAPPED FOR:



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://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.

<sup>1</sup> previously frozen

\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the sauce

- Fill a large pot  $\frac{3}{4}$  of the way up with water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Thinly slice the **celery** on an angle.
- Cut off and discard the root ends of the **bok choy**; roughly chop.
- Peel and roughly chop **2 cloves of garlic**.
- Combine the **chopped bok choy** and **chopped garlic** in a bowl.
- In a separate bowl, whisk together the **black bean sauce**, **soy glaze**, **soy sauce**, **vinegar**, and **1 tablespoon of water**.



## 2 Cook the vegetables

- In a large pan, heat the **sesame oil** on medium-high until hot.
- Add the **sliced celery**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add the **chopped bok choy and garlic**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.



## 3 Cook the noodles

- Meanwhile, add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 4 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.



## 4 Cook the pork

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork**. Cook, without stirring, 3 to 4 minutes, or until lightly browned; season with salt and pepper.
- Continue to cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until browned and cooked through.
- Turn off the heat.



### ↔ CUSTOMIZED STEP 4 If you chose Beyond Beef®

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **Beyond Beef®**. Cook, without stirring, 3 to 4 minutes, or until lightly browned; season with salt and pepper.
- Continue to cook, stirring frequently and breaking the Beyond Beef® apart with a spoon, 2 to 3 minutes, or until browned and cooked through.
- Turn off the heat.

## 5 Finish & serve your dish

- To the pot of **cooked noodles**, add the **sauce**, **cooked pork**, and **cooked vegetables**. Stir to thoroughly combine.
- Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** garnished with the **furikake**. Enjoy!



### ↔ CUSTOMIZED STEP 5 If you chose Beyond Beef®

- Finish and serve your dish as directed, using the **cooked Beyond Beef®** (instead of pork).