

One-Pan Beef & Udon Noodle Stir-Fry

with Bok Choy & Bell Pepper

4 SERVINGS | 20-30 MINS

 **Blue Apron**
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Ingredients*



18 oz Ground Beef



1 lb Fresh Udon Noodles¹



2 Bell Peppers



15 oz Baby Bok Choy



2 Scallions



3 Tbsps Soy Glaze



1 Tbsp Gochujang



2 Tbsps Sesame Oil



2 Tbsps Rice Vinegar



Serve with Blue Apron wine that has this symbol
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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.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then medium dice.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut off and discard the root ends of the **bok choy**; roughly chop.
- In a bowl, combine the **soy glaze, sesame oil, vinegar, ½ cup of water**, and **as much of the gochujang 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 beef

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 7 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



3 Cook the vegetables

- To the pan of reserved fond, add the **diced peppers** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook on medium-high, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **chopped bok choy**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the vegetables are softened and the bok choy leaves are wilted.



4 Finish & serve your dish

- Using your hands, carefully separate the **noodles**.
- Add the **noodles, cooked beef, and sauce** to the pan. Cook, stirring frequently, 1 to 2 minutes, or until the noodles are heated through and the sauce is thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished beef and noodles** garnished with the **sliced green tops of the scallions**. 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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