

Beef & Bok Choy Stir-Fry

with Marinated Radishes & Spicy Mayo

4 SERVINGS

15-25 MINS

 **Blue Apron**
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Ingredients*



18 oz Ground Beef



15 oz Baby Bok Choy



2 Scallions



1 Tbsp Rice Vinegar



1 Tbsp Sugar



1 cup Long Grain White Rice



2 cloves Garlic



2 Tbsps Soy Sauce



1 Tbsp Sesame Oil



3 oz Radishes



1 piece Ginger



1 Tbsp Gochujang



¼ cup Mayonnaise



Serve with Blue Apron wine that has this symbol
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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 medium pot, combine the **rice, a big pinch of salt, and 2 cups 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.
- Thinly slice the **scallions**.
- In a bowl, combine the **sliced radishes, sliced scallions, 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 1 tablespoon (you may have extra).
- In a bowl, combine the **chopped garlic and chopped ginger**.
- Cut off and discard the root ends of the **bok choy**; thinly slice crosswise.



3 Cook the beef & bok choy

- In a large pan (nonstick, if you have one), heat **1 teaspoon 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, 2 teaspoons of water, and as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.
- Serve the **cooked rice** topped with the **cooked beef and bok choy, marinated radishes** (including any liquid), and **spicy mayo**. Enjoy!

