Beef & Bok Choy Stir-Fry





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 blueapron.com/wine

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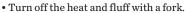


"Alexa, find Blue Apron recipes."

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





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



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!

