

# One-Pan Udon Noodle & Spicy Peanut Stir-Fry

with Mushrooms, Carrots & Bok Choy

2 SERVINGS

20-30 MINS

 **Blue Apron**  
blueapron.com



## Ingredients\*

Customized ingredients

### ADDED:



10 oz Ground Pork 



3 Tbsps East Asian-Style Sautéed Aromatics



2 tps Honey



1 Tbsp Togarashi Seasoning<sup>2</sup>



½ lb Fresh Udon Noodles<sup>1</sup>



4 oz Mushrooms



1 Tbsp Sambal Oelek



1 Tbsp Smooth Peanut Butter Spread



6 oz Carrots



10 oz Baby Bok Choy



1 Tbsp Soy Sauce



1 Tbsp Rice Vinegar



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 <sup>2</sup> Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Remove the **honey** and **noodles** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Cut the **mushrooms** into bite-sized pieces.
- Peel the **carrots** and thinly slice on an angle.
- Cut off and discard the root ends of the **bok choy**; roughly chop.



This recipe was designed for easier cleanup—no extra prep bowls needed!

## 2 Make the sauce

- In a bowl, whisk together the **peanut butter spread**, **vinegar**, **honey** (kneading the packet before opening), **soy sauce**, **¼ cup of warm water**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.



## 3 Start the stir-fry

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **mushroom pieces** and **sliced carrots** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sautéed aromatics** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the vegetables are softened.
- Add the **chopped bok choy**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the bok choy leaves are wilted.



## 4 CUSTOMIZED STEP 3 If you chose Ground Pork

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork**, **mushroom pieces**, and **sliced carrots** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sautéed aromatics** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until the vegetables are softened and the pork is cooked through.
- Add the **chopped bok choy**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the bok choy leaves are wilted.

## 4 Finish the stir-fry & serve your dish

- Using your hands, carefully separate the **noodles**.
- To the pan, add the **noodles** and **sauce** (carefully, as the liquid may splatter). Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined and the noodles are heated through.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished stir-fry** garnished with the **togarashi**. Enjoy!

