

Pork & Vegetable Lo Mein

with Furikake

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients*



18 oz Ground Pork



15 oz Baby Bok Choy



3 Tbsps Soy Glaze



1 Tbsp Sherry Vinegar



1 lb Fresh Lo Mein Noodles¹



2 cloves Garlic



3 Tbsps Savory Black Bean-Chile Sauce



1 tsp Furikake



2 stalks Celery



2 Tbsps Soy Sauce



1 Tbsp Sesame Oil



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

- 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-chile 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.



5 Finish the noodles & 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!

