

# One-Pan Pork & Udon

with Peanut Sauce & Bok Choy

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
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## Ingredients\*



10 oz Ground Pork



6 oz Carrots



1 Tbsp Rice Vinegar



1 tsp Black & White Sesame Seeds



½ lb Fresh Udon Noodles<sup>1</sup>



3 Tbsps East Asian-Style Sautéed Aromatics



3 Tbsps Savory Black Bean-Chile Sauce



10 oz Baby Bok Choy



1 Lime



1 Tbsp Smooth Peanut Butter Spread



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

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<sup>1</sup> 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.
- Peel the **carrots**; thinly slice on an angle.
- Cut off and discard the root ends of the **bok choy**; roughly chop, separating the stems and leaves.
- Quarter the **lime**.
- In a bowl, combine the **peanut butter spread, vinegar, black bean-chile sauce, the juice of 2 lime wedges, and 2 tablespoons of water**.



## 2 Brown the pork

- Heat a large pan (nonstick, if you have one) on medium-high until hot.
- Add the **pork**. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned.



## 3 Add the vegetables

- Add the **sliced carrots** and **sautéed aromatics** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally and breaking the meat apart with a spoon, 4 to 5 minutes, or until the pork is browned and cooked through and the carrots are slightly softened.



- Add the **chopped bok choy stems**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.

## 4 Finish the noodles & serve your dish

- Using your hands, carefully separate the **noodles**.
- To the pan, add the **noodles, chopped bok choy leaves, 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.
- Serve the **finished noodles** garnished with the **sesame seeds**. Serve the **remaining lime wedges** on the side. Enjoy!

