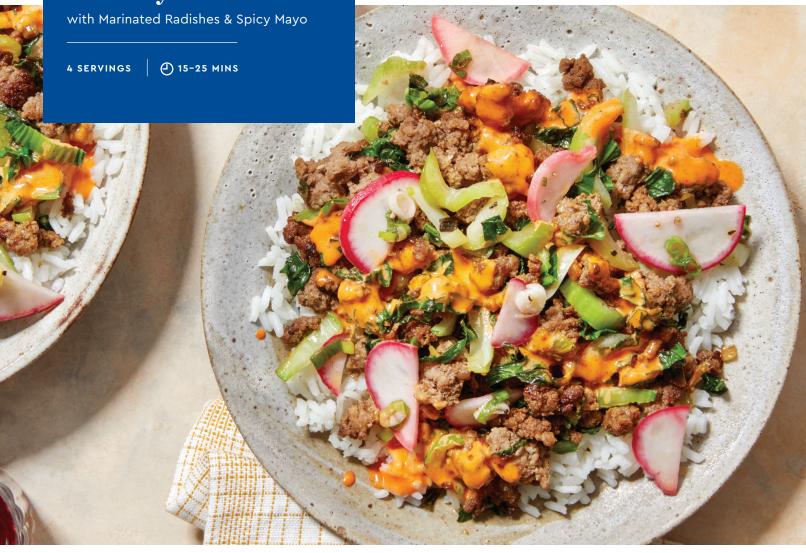
## Beef & Bok Choy Stir-Fry





#### 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



1/4 cup Mayonnaise

# Cook along on the app

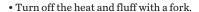
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#### "Alexa, find Blue Apron recipes."

#### Cook the rice

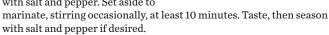
- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the rice, a big pinch of salt, and 2 cups of water. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.





#### 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



- 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.

### Cook the beef & bok choy

- In a large pan (nonstick, if you have one), heat a drizzle 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
- 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!

