

### Ingredients\*



18 oz Ground Beef



1 lb Fresh Udon Noodles¹



1/2 lb Sweet Peppers



2 cloves Garlic



3/4 lb Carrots



1 Tbsp Sesame Oil



1 Tbsp Rice Vinegar



1 Tbsp Sambal Oelek



¹∕₃ cup Soy Glaze



2 ½ Tbsps Chicken Demi-Glace



3 Tbsps Soy-Miso Sauce



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

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

# Prepare the ingredients & make the sauce

- Remove the **noodles** from the refrigerator to bring to room temperature.
- · Wash and dry the fresh produce.
- Cut off and discard the stems of the peppers; remove the cores, then quarter lengthwise.
- Peel the carrots; halve lengthwise, then thinly slice crosswise.



- Combine the quartered peppers and sliced carrots in a bowl.
- Peel and roughly chop 2 cloves of garlic; place in a separate bowl. Add the soy-miso sauce, soy glaze, sesame oil, vinegar, demi-glace, 1/4 cup of water, and as much of the sambal oelek as you'd like, depending on how spicy you'd like the dish to be. Stir to combine.

# 2 Cook the vegetables

- In a large pot, heat a drizzle of olive oil on medium-high until hot.
- Add the prepared vegetables; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until slightly softened.



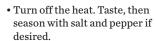
#### 3 Cook the beef

• Add the **beef** to the pot; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 7 minutes, or until browned and cooked through.



## 4 Finish & serve your dish

- Meanwhile, using your hands, carefully separate the **noodles**.
- Add the noodles and sauce to the pot. Cook, stirring frequently, 2 to 3 minutes, or until thoroughly coated and the noodles are heated through.





• Serve the finished beef and noodles garnished with the togarashi.



Blue Apron, LLC, New York, NY 10005

Produced in a facility that processes crustacean shellfish,