

One-Pan Beef & Udon Noodle Stir-Fry

with Bok Choy & Bell Pepper

4 SERVINGS | 20-30 MINS

 **Blue Apron**
blueapron.com



Ingredients*



18 oz Ground Beef



1 lb Fresh Udon Noodles¹



2 Bell Peppers



15 oz Baby Bok Choy



2 Scallions



2 Tbsps Sesame Oil



2 Tbsps Rice Vinegar



1 Tbsp Gochujang



3 Tbsps Soy Glaze

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.

¹ 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.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then medium dice.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut off and discard the root ends of the **bok choy**; roughly chop.
- In a bowl, combine the **soy glaze, sesame oil, vinegar, ½ cup of water**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.



2 Cook the beef

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef**; 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.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



3 Cook the vegetables

- To the pan of reserved fond, add the **diced peppers** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook on medium-high, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **chopped bok choy**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the vegetables are softened and the bok choy leaves are wilted.



4 Finish & serve your dish

- Using your hands, carefully separate the **noodles**.
- To the pan, add the **noodles, cooked beef**, and **sauce**. Cook, stirring frequently, 1 to 2 minutes, or until the noodles are heated through and the sauce is thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished beef and noodles** garnished with the **sliced green tops of the scallions**. Enjoy!

