

Spicy Beef & Sesame Noodles

with Bok Choy

2 SERVINGS

⌚ 20-30 MINS

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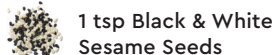
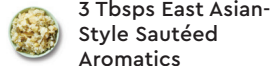
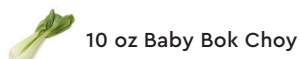
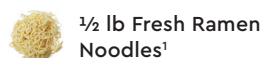
Ingredients*

Customized ingredients for vegetarian dish

OMITTED:



ADDED:



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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 medium pot $\frac{3}{4}$ of the way up with water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel and roughly chop **2 cloves of garlic**.
- Cut off and discard the root ends of the **bok choy**; roughly chop.
- In a bowl, whisk together the **tahini, soy glaze, ponzu sauce, 2 tablespoons of water**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.



↺ CUSTOMIZED STEP 1 If you chose Vegetarian

- Prepare the ingredients and make the sauce as directed in Step 1.
- Thinly slice the **mushrooms**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then medium dice.

2 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**. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 6 minutes, or until the beef is browned.
- Carefully drain off and discard any excess oil.
- Using a spoon, move the beef to one side of the pan.
- Add the **sautéed aromatics** (carefully, as the liquid may splatter) and **chopped bok choy** to the other side of the pan. Cook, stirring frequently, 2 to 3 minutes, or until softened and the beef is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



↺ CUSTOMIZED STEP 2 If you chose Vegetarian

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** and **diced pepper**. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sautéed aromatics** (carefully, as the liquid may splatter), **chopped garlic**, and **chopped bok choy**. Cook, stirring frequently, 2 to 3 minutes, or until softened.
- Turn off the heat. Taste, then season with salt and pepper if desired.

3 Cook the noodles

- Meanwhile, add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 3 to 5 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; add the **sesame oil** and stir to thoroughly coat.



4 Finish the noodles & serve your dish

- Add the **cooked noodles** and **sauce** to the pan of **cooked beef and bok choy**; season with salt and pepper. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the noodles are thoroughly coated and combined.
- Turn off the heat.
- Serve the **finished noodles** garnished with the **sesame seeds**. Enjoy!



↺ CUSTOMIZED STEP 4 If you chose Vegetarian

- Finish the noodles and serve your dish as directed, using the pan of **cooked vegetables**.