

One-Pan Beef & Udon Noodle Stir-Fry

with Bok Choy & Bell Pepper

2 SERVINGS | 20-30 MINS

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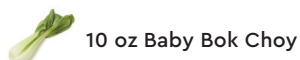
Ingredients*

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

- Remove the **noodles** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Cut off and discard the stem of the **pepper**. 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**, $\frac{1}{4}$ 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 the beef is browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



↔ 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.
- Crack the **eggs** into the pan, keeping them separate; season with salt and pepper. Cook 4 to 5 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness.
- Transfer to a plate; cover with foil to keep warm.

3 Cook the vegetables

- To the same pan, add the **diced pepper** and **sliced white bottoms of the scallions**; season with salt and pepper (if the pan seems dry, add a drizzle of olive oil). 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** (carefully, as the liquid may splatter). 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!



↔ CUSTOMIZED STEP 4 If you chose Vegetarian

- Using your hands, carefully separate the **noodles**.
- To the pan, add the **noodles** and **sauce** (carefully, as the liquid may splatter). 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 noodles** topped with the **fried eggs**. Garnish with the **sliced green tops of the scallions**. Enjoy!