

# Ingredients\*

**Customized ingredients** 



SWAPPED FOR:







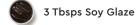
















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### "Alexa, find Blue Apron recipes."

# Cook the rice

- Remove the butter from the refrigerator to soften.
- Remove the **miso paste** from the refrigerator to bring to room temperature.
- 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.
- Turn off the heat and fluff with a fork.

# 2 Prepare the ingredients

- · Meanwhile, wash and dry the fresh produce.
- Cut off and discard the root ends of the **bok choy**; roughly chop, separating the stems and leaves.
- Peel the carrots; thinly slice on an angle.
- In a bowl, combine the chopped bok choy stems and sliced carrots.



### 3 Cook the pork

- Pat the pork dry with paper towels; season with salt and pepper on both sides.
- In a large pan, heat a drizzle of olive oil on medium-high until hot.
- · Add the seasoned pork. Cook 4 to 6 minutes per side for medium (the center may still be slightly

pink), or until browned and cooked to your desired degree of doneness.\*

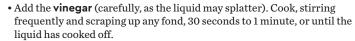
· Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.

### **CUSTOMIZED STEP 3** If you chose Salmon

- Pat the **fish** dry with paper towels; season with salt and pepper on both sides.
- In a large pan, heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned fish, skin side down, Cook 5 to 7 minutes, or until the skin is browned and crispy. Flip and cook 1 to 2 minutes, or until lightly browned and cooked through.\*
- Leaving any browned bits (or fond) in the pan, transfer to a plate. Cover with foil to keep warm.

### 4 Cook the vegetables & finish the rice

- To the pan of reserved fond, add the prepared bok choy stems and carrots; season with salt and pepper (if the pan seems dry, add a drizzle of olive oil). Cook on medium-high, stirring occasionally, 4 to 5 minutes, or until lightly browned.
- Add the chopped bok choy leaves. Cook, stirring occasionally, 1 to 2 minutes, or until wilted.



• Transfer to the pot of cooked rice. Add the sesame oil and stir to thoroughly combine. Taste, then season with salt and pepper if desired.

### 5 Finish & serve your dish

- In a bowl, combine the softened butter and miso paste. Using a fork, mash until smooth.
- Slice the rested pork crosswise.
- Serve the sliced pork with the finished rice. Top the pork with the soy glaze and miso butter. Garnish with the furikake. Enjoy!



# **CUSTOMIZED STEP 5** If you chose Salmon

- In a bowl, combine the softened butter and miso paste. Using a fork, mash until smooth.
- Serve the **cooked fish** with the **finished rice**. Top the fish with the soy glaze and miso butter. Garnish with the furikake. Enjoy!

 $^{*}$ The USDA recommends a minimum safe cooking temperature of 145°F for pork and fish.

Produced in a facility that processes crustacean shellfish,

FR18/FR2



