

Spicy Beef & Sesame Noodles

with Bok Choy

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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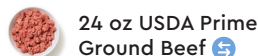
Ingredients*

Customized ingredients



18 oz Ground Beef 

SWAPPED FOR:



24 oz USDA Prime Ground Beef 



1 lb Ramen Noodles



2 cloves Garlic



2 Bell Peppers



15 oz Baby Bok Choy



1/3 cup East Asian-Style Sautéed Aromatics



1 Tbsp Sesame Oil



1/3 cup Soy Glaze



2 Tbsps Vegetarian Ponzu Sauce



1 Tbsp Sambal Oelek



1/4 cup Tahini



1 tsp Black & White Sesame Seeds



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the sauce

- Fill a large pot $\frac{3}{4}$ of the way up with salted 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 stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Cut off and discard the root ends of the **bok choy**; thinly slice crosswise.
- In a bowl, whisk together the **tahini**, **soy glaze**, **ponzu sauce**, $\frac{1}{4}$ 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.



2 Cook the beef & vegetables

- 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 lightly 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), **sliced peppers**, and **sliced bok choy** to the other side. Cook, stirring frequently, 2 to 3 minutes, or until the vegetables are slightly softened and the beef is cooked through.
- 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 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

- To the pan of **cooked beef and vegetables**, add the **sauce** and **cooked noodles**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until combined and the noodles are thoroughly coated.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** garnished with the **sesame seeds**. Enjoy!

