

# Udon Noodle Stir-Fry

with Mushrooms & Bok Choy

4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
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## Ingredients\*

Customized ingredients

### ADDED:



18 oz Ground Pork 



4 Pasture-Raised Eggs



1 lb Udon Noodles



½ lb Mushrooms



15 oz Baby Bok Choy



⅓ cup East Asian-Style Sautéed Aromatics



2 Tbsps Vegetarian Worcestershire Sauce



3 Tbsps Soy-Miso Sauce



1 Tbsp Sambal Oelek



3 Tbsps Roasted Peanuts



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\*Ingredients may be replaced and quantities may vary.

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### 1 Prepare & cook the vegetables

- Remove the **noodles** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Cut the **mushrooms** into bite-sized pieces.
- Cut off and discard the root ends of the **bok choy**; roughly chop the leaves and stems.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **mushroom pieces** in an even layer. Cook, without stirring, 4 to 5 minutes, or until browned.
- Add the **chopped bok choy** and **sautéed aromatics** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until slightly softened.
- Transfer to a large bowl and cover with foil to keep warm.
- Wipe out the pan.



### 2 Separate the noodles & make the sauce

- Meanwhile, using your hands, carefully separate the **noodles**.
- In a bowl, combine the **soy-miso sauce**,  **Worcestershire sauce**, **½ 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.



### 3 Cook & finish the noodles

- To the same pan, add the **noodles and sauce** (carefully, as the liquid may splatter). Cook on medium-high, stirring frequently, 2 to 3 minutes, or until the noodles are coated and heated through.
- Transfer to the bowl of **cooked vegetables** and stir to combine. Cover with foil to keep warm.
- Rinse and wipe out the pan.



### 4 CUSTOMIZED STEP 3 *If you chose Ground Pork*

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper. Continue to cook, stirring frequently and breaking the meat apart with a spoon, 3 to 5 minutes, or until browned.
- Add the **noodles and sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 2 to 3 minutes, or until the noodles are coated and the pork is cooked through.
- Transfer to the bowl of **cooked vegetables** and stir to combine. Cover with foil to keep warm.
- Rinse and wipe out the pan.

### 4 Fry the eggs & serve your dish

- In the same pan, 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.
- Turn off the heat.
- Serve the **finished noodles** topped with the **fried eggs**. Garnish with the **peanuts**. Enjoy!

