

Sautéed Beef & Bok Choy

with Marinated Radishes & Spicy Mayo

4 SERVINGS

15-25 MINS

 **Blue Apron**
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients



18 oz Ground Beef 

SWAPPED FOR:



16 oz Plant-Based Ground Beyond Beef™ 



2 cloves Garlic



1 Tbsp Gochujang



1/4 cup Mayonnaise



1 cup Long Grain White Rice



15 oz Baby Bok Choy



2 Scallions



1 Tbsp Sesame Oil



1 Tbsp Sugar



3 oz Radishes



1 piece Ginger



2 Tbsps Soy Sauce



1 Tbsp Rice Vinegar



Serve with Blue Apron wine that has this symbol blueapron.com/wine

Cook along on the app



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Carefully rinse the **rice** (sifting through for any small stones or 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 & marinate the radishes

- Meanwhile, wash and dry the fresh produce.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- Thinly slice the **scallions**.
- In a bowl, combine the **sliced radishes, sliced scallions, sesame oil, and vinegar**. Season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- Peel and roughly chop **2 cloves of garlic**.
- Peel the **ginger**; finely chop to get 1 tablespoon (you may have extra).
- In a bowl, combine the **chopped garlic and chopped ginger**.
- Cut off and discard the root ends of the **bok choy**; thinly slice crosswise.



3 Cook the beef & bok choy

- In a large pan (nonstick, if you have one), heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **beef and chopped garlic and ginger**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until lightly browned.
- Carefully drain off and discard any excess oil.
- Add the **sugar, soy sauce, and sliced bok choy**. Cook, stirring frequently, 1 to 2 minutes, or until combined and the beef is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



CUSTOMIZED STEP 3 If you chose Beyond Beef™

- Follow the directions in Step 3, using the **Beyond Beef™** (instead of beef).

4 Make the spicy mayo & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise, 2 teaspoons of water, and as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.
- Serve the **cooked rice** topped with the **cooked beef and bok choy, marinated radishes** (including any liquid), and **spicy mayo**. Enjoy!



CUSTOMIZED STEP 4 If you chose Beyond Beef™

- Make the spicy mayo and serve your dish as directed with the **cooked Beyond Beef™ and bok choy** (instead of beef).

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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