

Japanese Rice Bowl & Mushroom Tempura

with Zucchini & Marinated Cucumber

“Donburi” is a beloved Japanese rice bowl that can feature any number of tasty additions. In this recipe, that includes shiitake mushroom tempura. We’re coating the shiitake caps in a rice flour batter, then pan-frying them for a delicate crust. Along with the crispy mushrooms and fluffy rice, we’re serving plenty of delightful, seasonal produce: sautéed zucchini, verdant pea tips and thin ribbons of vinegar-marinated salt and pepper cucumber (a specialty variety with a pale exterior). A dollop of rich, miso-infused mayonnaise rounds out this bright and flavorful meal.

 **Blue Apron Wine Pairing**
Pax White Wine Blend, 2015



Ingredients

½ Cup Long Grain White Rice
5 Ounces Shiitake Mushrooms
3 Cloves Garlic
2 Ounces Pea Tips
1 Zucchini
1 Salt and Pepper Cucumber

Knick Knacks

2 Tablespoons Rice Vinegar
2 Tablespoons White Miso Paste
1 Tablespoon Sesame Oil
⅓ Cup Rice Flour
¼ Cup Mayonnaise

Makes: 2 servings | **Calories:** about 750 per serving
Prep Time: 15 minutes | **Cook Time:** 25–35 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/894

1



Prepare the ingredients:

Wash and dry the fresh produce. Large dice the zucchini. Peel and mince the garlic. Cut off and discard the mushroom stems; leave the caps whole. Roughly chop the pea tips. Halve the cucumber lengthwise; thinly slice lengthwise into strips. Place in a medium bowl with the **vinegar** and **half the sesame oil**; toss to coat and season with salt and pepper to taste. Set aside to marinate, stirring occasionally, for at least 10 minutes.

2



Cook the rice:

While the cucumber marinates, in a small pot, combine the **rice**, **a big pinch of salt** and **1 cup of water**. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Simmer 14 to 16 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork.

3



Cook the zucchini:

While the rice cooks, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **zucchini**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until lightly browned and softened. Add the **garlic** and **remaining sesame oil**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until fragrant. Transfer to a bowl and set aside in a warm place. Wipe out the pan.

4



Make the mushroom tempura:

While the rice continues to cook, in a medium bowl, whisk together the **rice flour** and $\frac{1}{4}$ **cup of water** until smooth; season with salt and pepper. In the pan used to cook the zucchini, heat a thin layer of oil on medium-high until hot. Once the oil is hot enough that a drop of batter sizzles immediately when added, working in batches, dip the **mushrooms** in the batter (letting any excess drip off). Carefully add the coated mushrooms to the pan and cook 3 to 5 minutes per side, or until browned and crispy. Transfer to a paper towel-lined plate; immediately season with salt and pepper.

5



Make the miso mayonnaise:

While the mushrooms cook, in a bowl, combine the **miso paste**, **mayonnaise** and **1 teaspoon of the cucumber marinating liquid** (reserving the rest). Stir to combine and season with pepper to taste.

6



Dress the pea tips & plate your dish:

In a large bowl, combine the **pea tips** and **1 tablespoon of the remaining cucumber marinating liquid**; season with salt and pepper to taste. Toss to coat. Spread a layer of the **miso mayonnaise** onto the sides of 2 dishes. Divide the **cooked rice**, **marinated cucumber**, **cooked zucchini**, **mushroom tempura** and dressed pea tips between the dishes. Enjoy!