

Japanese Black Rice Bowls

with Sweet Potato Tempura & Soft-Boiled Eggs

“Donburi” (translated simply to “bowl” in Japanese) is a delicious, customizable dish of vegetables and toppings served over rice. In addition to sautéed shiitakes and greens, our gorgeous black rice bowls feature tempura-fried Japanese sweet potato, a vibrant purple whose firm flesh stands up well to the technique. A final garnish of daikon radish marinated in sweet mirin, soy and red chile sauce adds refreshing crunch and a welcome bit of heat.

Blue Apron Wine Pairings

Rice Family Vineyards Pinot Gris, 2015
Ventana Vineyards Chardonnay, 2014



Ingredients

- 2 Cage-Free Farm Eggs
- ¾ Cup Black Rice
- 6 Ounces Baby Bok Choy
- 2 Ounces Daikon Radish
- 2 Ounces Shiitake Mushrooms
- ½ Pound Japanese Sweet Potato

Knick Knacks

- 2 Tablespoons Mirin
- 2 Teaspoons Sambal Oelek
- 1 1-Inch Piece Ginger
- 1 Tablespoon Soy Sauce
- ¼ Cup Tempura Mix

Makes: 2 servings

Prep Time: 15 minutes | **Cook Time:** 35–45 minutes



1



Cook the rice:

Heat a medium pot of salted water to boiling on high. Once boiling, add the **rice** and cook, uncovered, 24 to 26 minutes, or until tender. Drain thoroughly and rinse under cold water to cool slightly.

2



Prepare the ingredients & marinate the radish:

While the rice cooks, wash and dry the fresh produce. Heat a small pot of salted water to boiling on high. Remove and discard the mushroom stems; roughly chop. Peel and mince the ginger. Remove and discard the bok choy roots; separate the leaves. Peel the sweet potato; cut into ¼-inch-thick rounds. Peel the radish; cut into matchsticks. Place in a bowl with the **mirin**, **soy sauce** and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Set aside to marinate, stirring occasionally.

3



Cook & peel the eggs:

While the radish marinates, add the **eggs** to the small pot of boiling water and cook for exactly 8 minutes. Drain thoroughly and rinse under cold water for 30 seconds to 1 minute to stop the cooking process. When cool enough to handle, carefully peel the cooked eggs. Transfer to a cutting board and cut in half.

4



Cook the vegetables:

In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **mushrooms**; cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Season with salt and pepper. Add the **ginger** and **bok choy**; cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Add **2 tablespoons of water**; cook, stirring occasionally, 30 seconds to 1 minute, or until softened and the water has cooked off. Transfer to a plate; set aside in a warm place. Rinse and wipe out the pan.

5



Make the sweet potato tempura:

To make the batter, in a medium bowl, whisk together the **tempura mix** and ¼ **cup of water** until smooth; season with salt and pepper. (If the batter thickens, add up to ¼ cup of water.) In the same pan, 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, coat the **sweet potato** in the batter (letting any excess drip off). Carefully add to the pan and cook 3 to 5 minutes per side, or until crispy. Transfer to a paper towel-lined plate; season with salt and pepper.

6



Plate your dish:

Divide the **cooked rice** between 2 dishes. Top with the **cooked vegetables**, **sweet potato tempura** and **halved eggs**. Garnish with the **marinated radish** (including the marinating liquid). Enjoy!