

# Vegetable Bibimbap

*with Marinated Persimmon & Fried Eggs*

Bibimbap, a Korean classic, translates to “mixed rice,” a reference to the traditional technique of stirring all the dish’s ingredients together tableside. Our seasonal version features hearty sweet potato and crisp, refreshing red choy—a bok choy relative with deep purple leaves—sautéed with gochujang, a Korean hot chile paste. We’re topping the bowls off with crunchy slices of marinated persimmon, rounding out the dish’s savoriness with pops of the fruit’s sweet spice.

## Blue Apron Wine Pairings

Vinum Riesling, 2015

Rogers Vineyards Sauvignon Blanc, 2014



## Ingredients

- 2 Cage-Free Farm Eggs
- ½ Cup Long Grain White Rice
- 2 Cloves Garlic
- 2 Scallions
- 1 Head Red Choy
- 1 Persimmon
- 1 Sweet Potato

## Knick Knacks

- 2 Tablespoons White Wine Vinegar
- 2 Tablespoons Black Bean Sauce
- 1 1-Inch Piece Ginger
- 1 Tablespoon Gochujang
- 1 Tablespoon Sugar

**Makes:** 2 servings

**Prep Time:** 15 minutes | **Cook Time:** 20–30 minutes





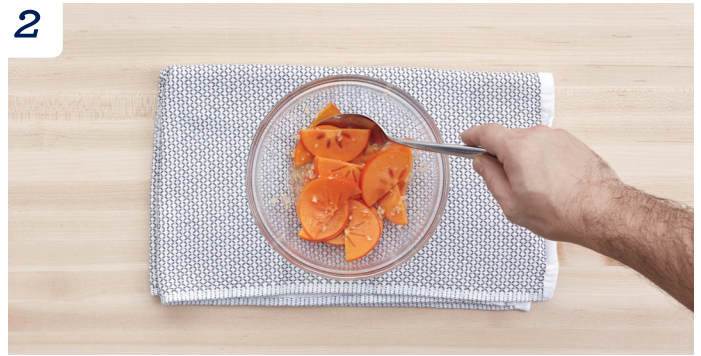
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## Prepare the ingredients:

Wash and dry the fresh produce. Core the persimmon and halve lengthwise; thinly slice crosswise. Peel and mince the ginger and garlic, keeping them separate. Peel and medium dice the sweet potato. Cut off and discard the root end of the red choy; separate the leaves, then halve each leaf lengthwise. Cut off and discard the root ends of the scallions; thinly slice on an angle, separating the white bottoms and green tops.

2



## Marinate the persimmon:

In a bowl, combine the **persimmon**, **vinegar**, **sugar** and **half the ginger**; season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

3



## Cook the rice:

While the persimmon marinates, in a small pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic** and season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Add 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. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork.

4



## Start the vegetables:

While the rice cooks, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **sweet potato** and season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until lightly browned. Add the **red choy**, **white bottoms of the scallions** and **remaining ginger**. Cook, stirring occasionally, 2 to 3 minutes, or until the red choy leaves are slightly wilted.

5



## Finish the vegetables:

Reserving the marinating liquid, transfer the **marinated persimmon** to a separate bowl. To the pan, add the **reserved marinating liquid**, **black bean sauce**, **2 tablespoons of water** and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 2 to 3 minutes, or until thickened and saucy. Season with salt and pepper to taste. Transfer to a bowl. Rinse and wipe out the pan.

6



## Fry the eggs & plate your dish:

In the same pan, heat 2 teaspoons of olive oil on medium until hot. Crack the **eggs** into the pan; 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. Divide the **cooked rice**, **finished vegetables**, **marinated persimmon** and **fried eggs** between 2 dishes. Garnish with the **green tops of the scallions**. Enjoy!