

Vegetable Bibimbap

with Bok Choy, Persimmon & Fried Eggs

Bibimbap is a Korean classic whose name translates to “mixed rice”—a reference to the technique of stirring the dish’s ingredients together table side. Our seasonal version features hearty sweet potato and crisp bok choy sautéed with gochujang, a traditional hot chile paste. For welcome crunch and pops of gorgeous color, we’re topping the bowls with marinated slices of sweet persimmon and watermelon radish.

Blue Apron Wine Pairings

Vinum Riesling, 2015

Rogers Vineyards Sauvignon Blanc, 2014



Ingredients

- 2 Cage-Free Farm Eggs
- $\frac{3}{4}$ Cup Long Grain White Rice
- 2 Cloves Garlic
- 2 Scallions
- 1 Head Bok Choy
- 1 Persimmon
- 1 Sweet Potato
- 1 Watermelon Radish

Knick Knacks

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

Makes: 2 servings

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



1



Prepare the ingredients:

Wash and dry the fresh produce. Cut off and discard the radish ends; halve lengthwise, then thinly slice crosswise. Remove and discard the persimmon stem; halve lengthwise, then core and 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 bok choy root; separate the leaves, then halve each lengthwise. Cut off and discard the scallion roots; thinly slice on an angle, separating the white bottoms and green tops.

2



Marinate the persimmon & radish:

In a bowl, combine the **persimmon, radish, 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. Reserving the marinating liquid, transfer the marinated persimmon and radish to a separate bowl.

3



Cook the rice:

While the persimmon and radish marinate, 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 frequently, 30 seconds to 1 minute, or until fragrant. Add the **rice, a big pinch of salt** and **1½ cups 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 **bok choy, white bottoms of the scallions** and **remaining ginger**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the bok choy leaves are slightly wilted.

5



Finish the vegetables:

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 coated. Transfer to a bowl. Season with salt and pepper to taste. 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; season with salt and pepper. Divide the **cooked rice, finished vegetables, marinated persimmon and radish** and fried eggs between 2 bowls. Garnish with the **green tops of the scallions**. Enjoy!