

Shiitake & Red Cabbage Fried Rice

with Sunny Side-Up Eggs
& Cashews

PREP TIME: 15 minutes

COOK TIME: 30-40 minutes

SERVINGS: 4

Tonight's fried rice features an exciting array of vegetables: earthy shiitake mushrooms, tender red cabbage, and sweet carrots. As for our eggs, instead of stirring them into our fried rice, we're cooking them sunny side-up and serving them on top. The rich yolks make for a luxurious accompaniment to the savory rice.



BLUE APRON WINE PAIRING:

Château Rampeau Bordeaux, 2014

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Ingredients



4
CAGE-FREE FARM
EGGS



1 1/2 cups
JASMINE RICE



4 oz
SHIITAKE
MUSHROOMS



2
CARROTS



2
SCALLIONS



1/2 lb
RED CABBAGE

KNICK KNACKS:



1 1-inch piece
GINGER



1 Tbsp
SOY GLAZE



1/3 cup
ROASTED
CASHEWS



1 Tbsp
SESAME OIL



1 tsp
BLACK & WHITE
SESAME SEEDS



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1 Cook the rice:

- ☐ In a medium pot, combine the **rice**, a **big pinch of salt**, and **2 ½ 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. Turn off the heat and fluff the cooked rice with a fork.

2 Prepare the ingredients:

- ☐ While the rice cooks, wash and dry the fresh produce.
- ☐ Cut off and discard the stems of the mushrooms; cut the caps into bite-sized pieces.
- ☐ Cut out and discard the cabbage core; thinly slice the leaves.
- ☐ Peel the carrots; halve lengthwise, then thinly slice crosswise.
- ☐ Peel and finely chop the ginger.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Roughly chop the cashews.

3 Cook the vegetables:

- ☐ In a large pan (nonstick, if you have one), heat 2 tablespoons of olive oil on medium-high until hot.
- ☐ Add the **mushrooms**; season with pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and slightly softened.
- ☐ Add the **cabbage**, **carrots**, **ginger**, and **white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- ☐ Add the **soy glaze**; cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.

4 Finish the rice:

- ☐ Add the **cooked rice** to the pan; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined.
- ☐ Add the **green tops of the scallions** and **sesame oil**. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- ☐ Turn off the heat; season with salt and pepper to taste. Divide the finished rice among 4 dishes and set aside in a warm place. Rinse and wipe out the pan.

5 Cook the eggs:

- ☐ In the same pan, heat 1 tablespoon of olive oil on medium until hot.
- ☐ Keeping them separate, crack the **eggs** into the pan; season with salt and pepper. Cook 2 to 4 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness. Turn off the heat.

6 Serve your dish:

- ☐ Top the **finished rice** with the **cooked eggs**. Garnish the rice with the **cashews**. Garnish the eggs with the **sesame seeds**. Enjoy!