

# Purple Rice & Miso Spinach Bowls

with Black Garlic & Cubanelle Pepper Tempura

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

Tonight's Japanese-style rice bowls are all about harmony of flavor and texture. Crunchy tempura-fried cubanelle pepper contrasts with creamy avocado, while bright, spicy marinated cucumber balances the umami notes of miso-dressed spinach. For smoky-sweet flavor, we're also seasoning our gorgeous purple rice with black garlic, or garlic that's undergone a special aging process. Splitting your soft-boiled egg and mixing the yolk into your bowl adds a final, deliciously creamy layer.



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## Ingredients



3/4 cup  
PURPLE RICE



2  
CAGE-FREE  
FARM EGGS



4 oz  
SPINACH



1  
AVOCADO



1  
CUBANELLE  
PEPPER



1  
KIRBY CUCUMBER

## KNICK KNACKS:



3 Tbsp  
MIRIN



2 tsp  
SAMBAL OELEK



2 tsp  
SWEET WHITE  
MISO PASTE



1 tsp  
FURIKAKE



2 cloves  
BLACK GARLIC



1 Tbsp  
RICE VINEGAR



2 Tbsp  
SESAME OIL



1/4 cup  
TEMPURA MIX



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### 1 Cook the rice:

- Heat a small pot of water to boiling on high.
- Peel and roughly chop the **black garlic**.
- Heat a separate, medium pot of salted water to boiling on high. Once boiling, add the **rice** and cook, uncovered, stirring occasionally, 31 to 33 minutes, or until tender. Turn off the heat. Drain thoroughly and return to the pot. Stir in the black garlic and **half the mirin**.

### 2 Prepare the ingredients & make the miso dressing:

- While the rice cooks, wash and dry the fresh produce.
- Medium dice the cucumber; place in a medium bowl.
- Cut off and discard the pepper stem; remove and discard the ribs and seeds. Cut the pepper crosswise into rings.
- Pit, peel, and medium dice the avocado; place in a bowl with **half the vinegar**. Season with salt and pepper and toss to coat.
- In a medium bowl, whisk together the **miso paste, sesame oil, and 1 teaspoon of warm water**.

### 3 Cook & peel the eggs:

- While the rice continues to cook, carefully add the **eggs** to the small pot of boiling water and cook for exactly 6 minutes. Drain 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. Set aside in a warm place.

### 4 Marinate the cucumber:

- While the eggs cook, to the bowl of **cucumber**, add the **remaining mirin, remaining vinegar, and as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Drizzle with olive oil and season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

### 5 Make the miso spinach:

- While the cucumber marinates, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until wilted.
- Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Transfer to a cutting board and roughly chop. Transfer the chopped spinach to the bowl of **miso dressing** and stir to coat. Season with salt and pepper to taste. Wipe out the pan.

### 6 Make the pepper tempura & plate your dish:

- While the cucumber continues to marinate, to make the batter, in a large bowl, whisk together the **tempura mix and 3 tablespoons of cold water** until smooth. Season with salt and pepper. In the same pan, heat a thin layer of oil on medium-high until hot. Once hot enough that a drop of batter sizzles immediately when added, working in batches, thoroughly coat the **pepper** in the batter (letting any excess drip off) and carefully add to the pan. Cook 2 to 4 minutes per side, or until golden brown. Transfer to a paper towel-lined plate; immediately season with salt.
- Divide the **cooked rice** between 2 bowls. Top with the **marinated cucumber** (including any marinating liquid), **miso spinach**, pepper tempura, **seasoned avocado**, and **peeled eggs**. Garnish with the **furikake**. Enjoy!