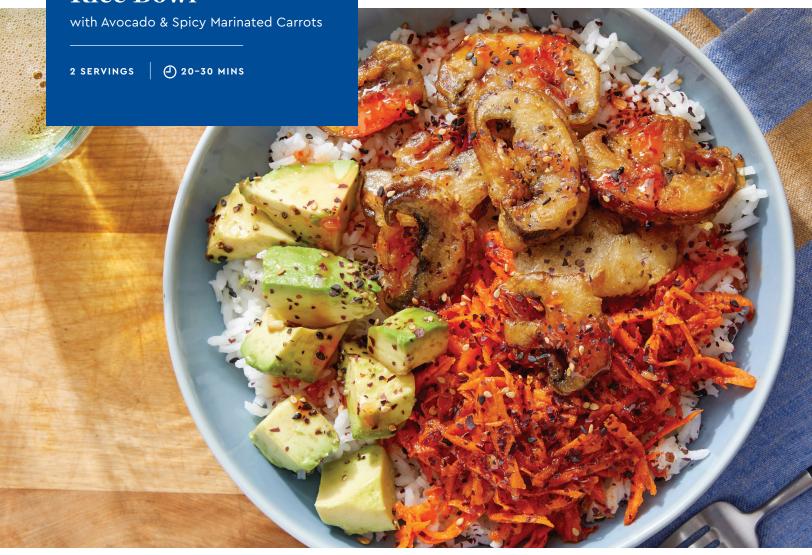
# **Mushroom Tempura Rice Bowl**





## **Ingredients**



1 cup Sushi Rice



1 Avocado



1 Tbsp Soy Sauce



1 Tbsp Togarashi Seasoning²



4 oz Mushrooms



1/4 cup Tempura Mix



3 Tbsps Sweet Chili



6 oz Carrots



2 tsps Gochujang



1 Tbsp Mirin<sup>1</sup>



### Cook the rice

- In a small pot, combine the rice, a big pinch of salt, and 11/4 cups of water. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 15 to 17 minutes, or until the water has been absorbed and the rice is tender.



• Turn off the heat and fluff with a fork. Stir in the mirin.

## 2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Peel the carrots and grate on the large side of a box grater.
- Thinly slice the mushrooms.
- Halve and pit the avocado. Using a spoon, remove the avocado from the skin, then medium dice. Season with salt and pepper.



#### 3 Marinate the carrots

- In a medium bowl, whisk together the soy sauce and as much of the gochujang as you'd like, depending on how spicy you'd like the dish to be.
- Add the grated carrots; stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes.



• Taste, then season with salt and pepper if desired.

### Make the tempura mushrooms & serve your dish

- While the carrots marinate, in a large bowl, whisk together the tempura mix and 1/4 cup of cold water. Season with salt and pepper.
- Add the sliced mushrooms; stir to thoroughly coat.
- In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high.



- · Once the oil is hot enough that a pinch of batter sizzles immediately when added, carefully add the coated mushroom slices in an even layer (letting any excess batter drip off). Cook 3 to 4 minutes per side, or until lightly browned.
- Transfer to a paper towel-lined plate and immediately season with salt.
- Serve the cooked rice topped with the marinated carrots, tempura mushrooms, and seasoned avocado. Garnish with the sweet chili sauce and as much of the togarashi as you'd like. Enjoy!

#### **NUTRITION PER SERVING (AS PREPARED)\*\***

Calories: XXX, Total Carbohydrates: XXXg, Dietary Fiber: XXg, Added Sugars: XXg, Total Fat: XXg, Saturated Fat: XXg, Protein: XXg, Sodium: XXXXmg.

\*\*For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

