

Mushroom Tempura Rice Bowl

with Avocado & Spicy Marinated Carrots

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients



1 cup Sushi Rice



1 Avocado



1 Tbsp Soy Sauce



1 Tbsp Togarashi Seasoning²



4 oz Mushrooms



¼ cup Tempura Mix



3 Tbsps Sweet Chili Sauce



6 oz Carrots



2 tsps Gochujang



1 Tbsp Mirin¹



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

1 Cook the rice

- In a small pot, combine the **rice**, a **big pinch of salt**, and **1 ¼ 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.



4 Make the tempura mushrooms & serve your dish

- While the carrots marinate, in a large bowl, whisk together the **tempura mix** and **¼ 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.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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