

# Mushroom & Red Rice Casserole

*with Baked Eggs & Kale*

**TIME:** 50-60 minutes

**SERVINGS:** 2

Tonight's casserole gets its satisfying flavor and texture from a hearty medley of red, brown, and wild rices and the savory power of both fresh cremini and dried porcini mushrooms. After rehydrating the porcini, we're mixing the mushrooms and flavorful liquid into the filling alongside carrots, kale, and turnip. Smooth, tangy sour cream pulls the rice and vegetables together, while a pair of eggs adds another layer of richness to the baked dish. (Chefs, you may receive green curly, dark green lacinato, or red kale.)



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## Ingredients



2  
CAGE-FREE  
FARM EGGS



¾ cup  
RED RICE BLEND



4 oz  
CREMINI  
MUSHROOMS



2  
CARROTS



2 cloves  
GARLIC



1 bunch  
KALE



1  
PURPLE TOP  
TURNIP



1 bunch  
THYME

## KNICK KNACKS:



2 Tbsps  
BUTTER



½ oz  
DRIED PORCINI  
MUSHROOMS



1 oz  
ASIAGO  
CHEESE



¼ cup  
SOUR CREAM



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### 1 Cook the rice:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Heat a large pot of salted water to boiling on high. Once boiling, add the **rice**. Cook, uncovered, 25 to 27 minutes, or until tender.
- ☐ Turn off the heat. Drain thoroughly and return to the pot. Add **up to half the butter** (you will have extra); stir to thoroughly combine. Season with salt and pepper to taste.

### 2 Prepare the ingredients & rehydrate the mushrooms:

- ☐ While rice cooks, wash and dry the fresh produce.
- ☐ In a bowl, combine the **dried porcini mushrooms** and **1 cup of hot water**; let stand for at least 10 minutes.
- ☐ Peel and medium dice the carrots.
- ☐ Peel and medium dice the turnip.
- ☐ Thinly slice the cremini mushrooms.
- ☐ Peel and roughly chop the garlic.
- ☐ Remove and discard the kale stems; roughly chop the leaves.
- ☐ Pick the thyme leaves off the stems; discard the stems and roughly chop the leaves.
- ☐ Grate the cheese on the small side of a box grater.

### 3 Start the vegetables:

- ☐ In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **carrots** and **turnip**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until slightly softened.
- ☐ Add the **cremini mushrooms** and **garlic**; season with salt and pepper. (If the pan seems dry, add a drizzle of olive oil.) Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- ☐ Add the **kale**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly wilted.

### 4 Finish the vegetables:

- ☐ While the vegetables cook, reserving the water, transfer the **rehydrated porcini mushrooms** to a cutting board; roughly chop.
- ☐ Add the chopped porcini mushrooms, **reserved mushroom water**, and **thyme** to the pan; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the kale has wilted and the liquid is slightly reduced in volume. Turn off the heat; season with salt and pepper to taste.

### 5 Assemble the casserole:

- ☐ Add the **finished vegetables** and **sour cream** to the pot of **cooked rice**. Stir to combine; season with salt and pepper to taste.
- ☐ Transfer to a baking dish. Using a spoon, create 2 wells in the center of the casserole.
- ☐ Crack an **egg** into a small bowl; carefully pour into a well. Repeat with the **remaining egg**. Season with salt and pepper. Evenly top with **half the cheese**.

### 6 Bake the casserole & plate your dish:

- ☐ Bake the **casserole** 10 to 12 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness. Remove from the oven and let stand for 2 minutes before serving. Garnish with the **remaining cheese**. Enjoy!