

# Hibachi-Style Shrimp Fried Rice

with Spiced Mayo

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**

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## Ingredients

 18 oz Tail-On Shrimp<sup>1</sup>

 2 cloves Garlic

 ¾ lb Carrots

 2 Tbsps Soy Sauce

 ¼ cup Mayonnaise

 2 Pasture-Raised Eggs

 2 Scallions

 1 Tbsp Apple Cider Vinegar

 ⅓ cup Asian-Style Sautéed Aromatics

 1 Tbsp Weeknight Hero Spice Blend<sup>3</sup>

 1 cup Long Grain White Rice

 15 oz Baby Bok Choy

 1 Tbsp Mirin<sup>2</sup>

 1 Tbsp Ketchup



Serve with Blue Apron wine that has this symbol  
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## 1 Cook the rice

- In a medium pot, combine the **rice**, a **big pinch of salt**, and **2 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



## 2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Cut off and discard the root ends of the **bok choy**; thinly slice.
- Peel the **carrots** and thinly slice on an angle.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Crack the **eggs** into a bowl; season with salt and pepper and beat until smooth.



## 3 Cook the vegetables & eggs

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced bok choy** and **sliced carrots**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and slightly softened.
- Add the **chopped garlic** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Using a spoon, move the vegetables to one side of the pan. Add a drizzle of **olive oil** to the other side, then add the **beaten eggs**. Cook, constantly stirring the eggs, 30 seconds to 1 minute, or until cooked through. Stir the vegetables and eggs to combine.
- Transfer to a large bowl; cover with foil to keep warm.
- Wipe out the pan.



## 4 Cook the shrimp

- Pat the **shrimp** dry with paper towels; remove the tails. Season with salt and pepper.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque.
- Add **half the soy sauce** (carefully, as the liquid may splatter). Cook, stirring occasionally, 1 to 2 minutes, or until the shrimp are opaque and cooked through.
- Transfer to a plate.
- Rinse and wipe out the pan.



## 5 Make the fried rice

- In the same pan, heat the **sautéed aromatics** on medium-high until hot.
- Add the **cooked rice** in an even layer. Cook, without stirring, 3 to 4 minutes, or until slightly crispy. Turn off the heat.
- Transfer to the bowl of **cooked vegetables and eggs**. Add **half the vinegar** and the **remaining soy sauce**. Stir to thoroughly combine. Taste, then season with salt and pepper if desired.



## 6 Make the spiced mayo & serve your dish

- In a bowl, combine the **mayonnaise**, **mirin**, **ketchup**, **remaining vinegar**, and **half the spice blend** (you will have extra). Season with salt and pepper.
- Serve the **cooked shrimp** over the **fried rice**. Drizzle with the **spiced mayo**. Garnish with the **sliced green tops of the scallions**. Enjoy!

