

# Vegetable Fried Rice

with Togarashi Peanuts

**TIME:** 35-45 minutes

**SERVINGS:** 2

Sautéed bok choy and carrots, roasted broccoli, and scrambled eggs add plenty of satisfying flavor and texture to this fried rice. It all comes together with a delightfully spicy, savory, and sweet sauce, accented by togarashi—a complex Japanese blend that we're using to season the broccoli and our garnish of peanuts.



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## Ingredients



¾ cup  
JASMINE RICE



2  
CARROTS



2  
CAGE-FREE  
FARM EGGS



½ lb  
BROCCOLI



6 oz  
BABY BOK CHOY

## KNICK KNACKS:



2 Tbsps  
HOISIN SAUCE



1 1-inch piece  
GINGER



1 tsp  
SRIRACHA



1 Tbsp  
TOGARASHI  
SEASONING\*



1 Tbsp  
HONEY



1 Tbsp  
RICE VINEGAR



3 Tbsps  
ROASTED  
PEANUTS

\* Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds, & Black Sesame Seeds



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### 1 Prepare & roast the broccoli:

- ☐ Remove the **honey** from the refrigerator to bring to room temperature. Place an oven rack in the center of the oven, then preheat to 450°F. Wash and dry the fresh produce.
- ☐ Cut off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into small pieces, keeping the florets intact. Place on a sheet pan. Drizzle with olive oil and season with salt, pepper, and **half the togarashi seasoning**; toss to coat. Arrange in an even layer. Roast 15 to 17 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



### 2 Cook the rice:

- ☐ While the broccoli roasts, in a small pot, combine the **rice**, a **big pinch of salt**, and **1 1/2 cups of water**. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat and fluff with a fork. Cover to keep warm.



### 3 Prepare the remaining ingredients & make the sauce:

- ☐ While the rice cooks, roughly chop the **peanuts**.
- ☐ Peel the **carrots**; thinly slice on an angle. Peel and finely chop the **ginger**.
- ☐ Cut off and discard the root end of the **bok choy**; roughly chop.
- ☐ Crack the **eggs** into a bowl; season with salt and pepper and beat until smooth.
- ☐ In a separate bowl, whisk together the **hoisin sauce**, **vinegar**, **honey** (kneading the packet before opening), and **as much of the sriracha as you'd like**, depending on how spicy you'd like the dish to be.



### 4 Make the togarashi peanuts:

- ☐ In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped peanuts** and **remaining togarashi seasoning**. Cook, stirring constantly, 1 to 2 minutes, or until coated and fragrant. Transfer to a plate; immediately season with salt and pepper. Rinse and wipe out the pan.

### 5 Cook the vegetables & eggs:

- ☐ In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **sliced carrots** and **chopped ginger**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and slightly softened. Add the **chopped bok choy**; 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 1 teaspoon of olive oil and the **beaten eggs** to the other side. 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. Wipe out the pan.



### 6 Finish & serve your dish:

- ☐ In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **cooked rice** in an even layer and cook, without stirring, 3 to 4 minutes, or until slightly crispy. Add the **sauce** and cook, stirring constantly, 30 seconds to 1 minute, or until combined. Transfer to the bowl of **cooked vegetables and eggs**. Add the **roasted broccoli**. Stir to thoroughly combine; season with salt and pepper to taste.
- ☐ Garnish the finished rice with the **togarashi peanuts**. Enjoy!