

Mushroom Tempura & Avocado Rice Bowl

with Spicy Marinated Carrots

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients



1 cup Sushi Rice



6 oz Carrots



3 Tbsps Sweet Chili Sauce



1 tsp Furikake



1 Avocado



2 tsps Gochujang



¼ cup Tempura Mix



4 oz Mushrooms



1 Tbsp Soy Sauce



1 Tbsp Mirin¹



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

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¹. salted cooking wine

1 Cook the rice

- In a small pot, combine the **rice**, a **big pinch of salt**, and **1 ¾ 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

- Meanwhile, 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** (including any liquid), **tempura mushrooms**, and **seasoned avocado**. Garnish with the **sweet chili sauce** and **as much of the furikake as you'd like**. Enjoy!

