

Togarashi Shrimp & Vegetable Fried Rice

with Roasted Cashews

2 SERVINGS

⌚ 30-40 MINS

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Ingredients



10 oz Tail-On Shrimp¹



1 Bell Pepper



1 piece Ginger



1 Tbsp Sesame Oil



1 Tbsp Togarashi Seasoning²



1 Pasture-Raised Egg



6 oz Green Beans



2 Scallions



1 Tbsp Rice Vinegar



½ cup Long Grain White Rice



2 cloves Garlic



1 Tbsp Soy Sauce



3 Tbsps Roasted Cashews



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¹ peeled & deveined ² Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds

1 Cook the rice

- In a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup 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 stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then medium dice.
- Cut off and discard any stem ends from the **green beans**; cut crosswise into 1-inch pieces.
- Peel and roughly chop **2 cloves of garlic**.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Crack the **egg** into a bowl; season with salt and pepper. Beat until smooth.



3 Cook the vegetables & egg

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced pepper** and **green bean pieces**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and slightly softened.
- Add the **chopped garlic**, **chopped ginger**, and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.



Step 3 continued:

- 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 egg**. Cook, constantly stirring the egg, 30 seconds to 1 minute, or until cooked through. Stir the vegetables and egg 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, if desired); place in a large bowl. Season with salt, pepper, and enough of the **togarashi** to coat (you may have extra). Stir to coat.
- 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 coated, opaque, and cooked through.
- Transfer to a plate. Rinse and wipe out the pan.



5 Make the fried rice & serve your dish

- In the same pan, heat the **sesame oil** and **1 tablespoon of olive oil** 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 egg**. Add the **vinegar** and **remaining soy sauce**. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **fried rice** topped with the **cooked shrimp**, **cashews**, and **sliced green tops of the scallions**. Enjoy!

