



Ingredients















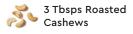














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1 Cook the rice

- 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

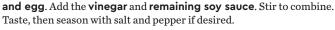
- Pat the **shrimp** dry with paper towels (remove the tails, if desired); place in a large bowl. Season with salt, pepper, and enough of the togarashi to coat (you may have extra). Stir to coat.
- In the same pan, heat a drizzle of olive oil on medium-high until hot.



- Add the seasoned shrimp in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque.
- \bullet 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.

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



• Serve the fried rice topped with the cooked shrimp, cashews, and sliced green tops of the scallions. Enjoy!



Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.