

Spicy Vegetable Fried Rice

with Eggs & Bird's Eye Chile Pepper

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:



10 oz Ground Pork 



1 Bird's Eye Chile Pepper



1 Tbsp Rice Vinegar



½ cup Long Grain White Rice



2 Pasture-Raised Eggs



1 Tbsp Soy Sauce



1 Tbsp Honey



½ lb Broccoli



1 Kohlrabi



3 Tbsps Sweet Chili Sauce



3 Tbsps Asian-Style Sautéed Aromatics



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

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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut off the top and bottom of the **kohlrabi** to create a flat surface; using a knife, cut down along the curve of the kohlrabi to remove the green skin. Halve lengthwise; if present, remove the core, then medium dice.
- Cut off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into small florets.
- Cut off and discard the stem of the **pepper**; thinly slice crosswise (for a milder dish, remove and discard the ribs and seeds). Thoroughly wash your hands immediately after handling the pepper.



2 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.



3 Roast the vegetables

- Meanwhile, place the **diced kohlrabi** and **broccoli florets** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.
- Transfer to a large bowl.



4 Make the spicy sauce

- Meanwhile, in a bowl, whisk together the **vinegar** and **honey** (kneading the packet before opening). Stir in the **sliced pepper**. Season with salt and pepper.



5 ADDITIONAL STEP If you chose Ground Pork

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Transfer to the bowl of **roasted vegetables**; stir to combine. Cover with foil to keep warm.
- Wipe out the pan.

5 Make the fried rice

- In a medium pan (nonstick, if you have one), 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; stir in the **soy sauce** and **sweet chili sauce**.
- Transfer to the bowl of **roasted vegetables**; stir to combine. Taste, then salt and pepper if desired. Cover with foil to keep warm.
- Rinse and wipe out the pan.



5 CUSTOMIZED STEP 5 If you chose Ground Pork

- Follow the directions in Step 5, but use the same pan used to cook the pork, and transfer the **fried rice** to the bowl of **cooked pork and roasted vegetables**.

6 Fry the eggs & serve your dish

- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Crack the **eggs** into the pan, keeping them separate; season with salt and pepper. Cook 3 to 5 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness. Turn off the heat.
- Serve the **fried rice** topped with the **fried eggs** and **as much of the sauce as you'd like**, depending on how spicy you'd like the dish to be. Enjoy!

