

FYOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an icon) 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



Cook along on the app

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"Alexa, find Blue Apron recipes."

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.



· 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.





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.

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.

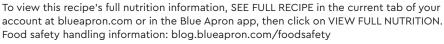
6 Fry the eggs & serve your dish

- 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. Eniov!





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