

# Shrimp Fried Rice

with Mushrooms, Bell Pepper & Togarashi Peanuts

2 SERVINGS

30-40 MINS

 **Blue Apron**  
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## Ingredients

Customized ingredients



10 oz Tail-On Shrimp<sup>1</sup> 

SWAPPED FOR:



10 oz Chopped Chicken Breast 



3 Tbsps Soy Glaze



3 Tbsps Asian-Style Sautéed Aromatics



1 Pasture-Raised Egg



1 Bell Pepper



1 Tbsp Sesame Oil



3 Tbsps Roasted Peanuts



½ cup Long Grain White Rice



4 oz Mushrooms



1 Tbsp Rice Vinegar



1 Tbsp Togarashi Seasoning<sup>2</sup>



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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<sup>1</sup>peeled & deveined <sup>2</sup> Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Cook the rice

- Carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- In a small pot, combine the **rice** 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 tender and the water has been absorbed.
- Turn off the heat and fluff with a fork.



## 2 Prepare the ingredients & make the sauce

- Meanwhile, wash and dry the fresh produce.
- Roughly chop the **peanuts**.
- Cut the **mushrooms** into bite-size pieces.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice.
- Crack the **egg** into a bowl. Season with salt and pepper; beat until smooth.
- In a separate bowl, combine the **soy glaze** and **vinegar**.



## 3 Make the togarashi peanuts

- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **chopped peanuts** and **togarashi**. Cook, stirring constantly, 1 to 2 minutes, or until combined.
- Transfer to a plate.
- Rinse and wipe out the pan.



## 4 Cook the shrimp

- Pat the **shrimp** dry with paper towels; remove the tails. Season with salt and pepper.
- In the same pan, heat **2 teaspoons 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. Continue to cook, stirring occasionally, 1 to 2 minutes, or until opaque and cooked through.
- Transfer to a large bowl; cover with foil to keep warm.
- Wipe out the pan.



## 5 CUSTOMIZED STEP 4 If you chose Chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and cooked through.
- Transfer to a large bowl; cover with foil to keep warm.
- Wipe out the pan.

## 5 Cook the vegetables & egg

- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **mushroom pieces**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **sautéed aromatics** (carefully, as the liquid may splatter) and **sliced pepper**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened.
- Using a spoon, move the vegetables to one side of the pan.
- Add **2 teaspoons 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 thoroughly combine.
- Transfer to the bowl of **cooked shrimp**. Wipe out the pan.



## 5 CUSTOMIZED STEP 5 If you chose Chicken

- Cook the vegetables and egg as directed, but transfer to the bowl of **cooked chicken** (instead of shrimp).

## 6 Make the fried rice & serve your dish

- In the same pan, heat the **sesame 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; carefully stir in the **sauce**.
- Transfer to the bowl of **cooked shrimp, vegetables, and egg**; stir to thoroughly combine. Taste, then season with salt and pepper if desired.
- Serve the **finished fried rice** garnished with the **togarashi peanuts**. Enjoy!



## 5 CUSTOMIZED STEP 6 If you chose Chicken

- Make the fried rice and serve your dish as directed, using the bowl of **cooked chicken, vegetables, and egg** (instead of shrimp).