

Miso Mushroom & Brown Rice Bowls

with Spicy Mayo & Fried Eggs


2 SERVINGS


⌚ 30-40 MINS

 **Blue Apron**
blueapron.com




Ingredients

 2 Pasture-Raised Eggs

 10 oz Baby Bok Choy


 2 tsp Gochujang

 1 tsp Black & White Sesame Seeds

 ½ cup Brown Rice

 3 Tbsps Asian-Style Sautéed Aromatics

 1 Tbsp Mirin¹

 ½ lb Mushrooms

 1 Tbsp Sweet White Miso Paste

 2 Tbsps Mayonnaise

¹. salted cooking wine

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



9 - 17 PersonalPoints[™]
range per serving

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COOK ALONG WITH



"Alexa, find Blue Apron recipes."

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, 23 to 25 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat; fluff with a fork. Stir in the **mirin**.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Cut the **mushrooms** into bite-sized pieces.
- Cut off and discard the root ends of the **bok choy**; roughly chop, separating the stems and leaves.
- In a bowl, combine the **mayonnaise**, **1 teaspoon of water**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.



3 Cook the mushrooms

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **mushroom pieces** in an even layer. Cook, without stirring, 4 to 5 minutes, or until lightly browned. Season with salt and pepper.
- Add the **miso paste** and **2 tablespoons of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 3 to 4 minutes, or until the mushrooms are coated and browned.
- Transfer to a bowl. Cover with foil to keep warm.
- Rinse and wipe out the pan.



4 Cook the bok choy

- In the same pan, heat the **sautéed aromatics** on medium-high until hot (be careful, as the liquid may splatter).
- Add the **chopped bok choy stems**. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- Add the **chopped bok choy leaves**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until wilted.
- Transfer to a bowl.
- Rinse and wipe out the pan.



5 Fry the eggs & serve your dish

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Crack the **eggs** into the pan, keeping them separate; season with salt and pepper. Cook 4 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 **cooked rice** topped with the **cooked mushrooms**, **cooked bok choy**, and **fried eggs**. Drizzle with the **spicy mayo**. Garnish with the **sesame seeds**. Enjoy!

