

Vegetable Fried Rice

with Fried Eggs & Togarashi


2 SERVINGS

⌚ 20-30 MINS

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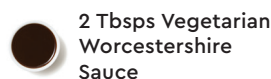
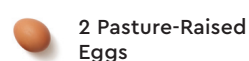
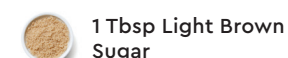
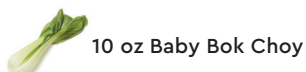
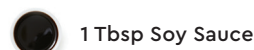
🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 🍷 icon) and instructions tailored to you.*

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

Ingredients

Customized ingredients

ADDED:



Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

¹ 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 medium 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 & make the sauce

- 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**; thinly slice crosswise.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a bowl, whisk together the **sugar, vinegar, worcestershire sauce, soy sauce, 2 tablespoons of water, and as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be.



3 Cook the vegetables

- 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, 3 to 4 minutes, or until lightly browned.
- Add the **sliced bok choy, sliced pepper, and sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the sauce is slightly reduced in volume.
- Transfer to a large bowl. Taste, then season with salt and pepper if desired; cover with foil to keep warm.
- Rinse and wipe out the pan.



4 CUSTOMIZED STEP 3 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 and mushroom pieces** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sliced bok choy, sliced pepper, and sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally and breaking the meat apart with a spoon, 3 to 4 minutes, or until the vegetables are softened and the pork is cooked through.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the sauce is slightly reduced in volume.
- Transfer to a large bowl. Taste, then season with salt and pepper if desired; cover with foil to keep warm.
- Rinse and wipe out the pan.

4 Make the fried rice

- In the same pan, heat the **sautéed aromatics** on medium-high until hot (carefully, as the liquid may splatter).
- Add the **cooked rice** in an even layer. Cook, without stirring, 3 to 4 minutes, or until slightly crispy.
- Transfer to the bowl of **cooked vegetables and sauce**.
- Wipe out the pan.



5 CUSTOMIZED STEP 4 If you chose Ground Pork

- Make the fried rice as directed, using the bowl of **cooked pork, vegetables, and sauce**.

5 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 **vegetable fried rice** topped with the **fried eggs**. Garnish with the **togarashi** and **sliced green tops of the scallions**. Enjoy!



6 CUSTOMIZED STEP 5 If you chose Ground Pork

- Fry the eggs and serve your dish as directed with the **pork and vegetable fried rice**.