

# Sweet Chili Vegetable Rice Bowls

with Soft-Boiled Eggs & Togarashi Peanuts

4 SERVINGS | 30-40 MINS



 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.\*

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

## Ingredients

Customized ingredients

ADDED:

 18 oz Boneless Chicken Breast Pieces 

 6 oz Carrots

 2 Tbsps Soy Sauce

 1 Tbsp Sesame Oil

 4 Pasture-Raised Eggs

 15 oz Baby Bok Choy

 1 piece Ginger

 ¼ cup Sweet Chili Sauce

 3 Tbsps Roasted Peanuts

 1 cup Long Grain White Rice

 ½ lb Sweet Peppers

 2 Scallions

 2 Tbsps Vegetarian Ponzu Sauce

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

## Cook along on the app



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<sup>1</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 eggs

- Fill a medium pot  $\frac{3}{4}$  of the way up with water; cover and heat to boiling on high.
- Carefully add the **eggs** to the pot of boiling water. Cook 7 minutes for soft-boiled, or until your desired degree of doneness.
- Reserving the pot, drain thoroughly and rinse under cold water 30 seconds to 1 minute to stop the cooking process.
- When cool enough to handle, peel the cooked eggs. Season with salt and pepper.



### 2 Prepare the ingredients & make the sauce

- Meanwhile, wash and dry the fresh produce.
- Peel the **carrots** and grate on the large side of a box grater.
- In a bowl, combine the **grated carrots** and **ponzu sauce**; set aside to marinate, stirring occasionally, at least 10 minutes.
- Cut off and discard the stems of the **peppers**; remove the cores, then quarter lengthwise.
- Cut off and discard the root ends of the **bok choy**; roughly chop.
- Peel the **ginger**; finely chop to get 2 tablespoons (you may have extra).
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a bowl, combine the **soy sauce**, **sesame oil**, **sweet chili sauce**, and **2 tablespoons of water**.



### 3 Cook the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In the same pot, combine the **rice**, a **big pinch of salt**, and **2 cups 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.



### 4 Make the togarashi peanuts

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **peanuts** and **as much of the togarashi as you'd like**. Cook, stirring constantly, 1 to 2 minutes, or until coated and fragrant.
- Transfer to a paper towel-lined plate; immediately season with salt.
- Rinse and wipe out the pan.



### ↻ ADDITIONAL STEP *If you chose Chicken*

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In the same pan, heat a drizzle 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.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl. Cover with foil to keep warm.

### 5 Cook the vegetables & serve your dish

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **quartered peppers**. Cook, stirring occasionally, 5 to 6 minutes, or until slightly softened.
- Add the **chopped bok choy**, **chopped ginger**, and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **cooked rice** topped with the **cooked vegetables**, **marinated carrots**, and **seasoned eggs**. Garnish with the **sliced green tops of the scallions** and **togarashi peanuts**. Enjoy!



### ↻ CUSTOMIZED STEP 5 *If you chose Chicken*

- Cook the vegetables and serve your dish as directed, topping with the **cooked chicken**.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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