

Shrimp Fried Rice

with Spiced Mayo

4 SERVINGS

35-45 MINS

 **Blue Apron**
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Serve with Blue Apron wine that has this symbol
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Ingredients

Customized ingredients

 18 oz Tail-On Shrimp¹ 


SWAPPED FOR:


 4 Skin-On Salmon Fillets 

 2 Scallions

 2 Tbsps Soy Sauce

 1 Tbsp Ketchup

 2 Pasture-Raised Eggs


 15 oz Baby Bok Choy

 2 cloves Garlic

 1 Tbsp Mirin²


 ¼ cup Mayonnaise

 1 cup Long Grain White Rice

 ¾ lb Carrots

 ⅓ cup Asian-Style Sautéed Aromatics

 1 Tbsp Apple Cider Vinegar

 1 Tbsp Weeknight Hero Spice Blend³

Cook along on the app



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1. peeled & deveined 2. salted cooking wine 3. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*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 impurities). Drain thoroughly.
- In a medium 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.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Cut off and discard the root ends of the **bok choy**; thinly slice.
- Peel the **carrots** and thinly slice on an angle.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Crack the **eggs** into a bowl; season with salt and pepper and beat until smooth.



3 Cook the vegetables & eggs

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced bok choy** and **sliced carrots**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and slightly softened.
- Add the **chopped garlic** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Using a spoon, move the vegetables to one side of the pan. Add a drizzle of **olive oil** to the other side, then add the **beaten eggs**. Cook, constantly stirring the eggs, 30 seconds to 1 minute, or until cooked through.
- Stir the vegetables and eggs to combine.
- Transfer to a large bowl; cover with foil to keep warm.
- 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 a drizzle 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.
- Add **half the soy sauce** (carefully, as the liquid may splatter). Cook, stirring occasionally, 1 to 2 minutes, or until the shrimp are opaque and cooked through.
- Transfer to a plate.
- Rinse and wipe out the pan.



↔ CUSTOMIZED STEP 4 If you chose Salmon

- Pat the **salmon** dry with paper towels; season with salt and pepper on both sides.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned salmon, skin side down. Cook 5 to 7 minutes, or until the skin is browned and crispy. Flip and cook 1 to 2 minutes, or until lightly browned and cooked through.*
- Transfer to a plate.
- Rinse and wipe out the pan.

5 Make the fried rice

- In the same pan, heat the **sautéed aromatics** on medium-high until hot (be careful, as the liquid may splatter).
- Add the **cooked rice** in an even layer. Cook, without stirring, 3 to 4 minutes, or until slightly crispy. Turn off the heat.
- Transfer to the bowl of **cooked vegetables and eggs**. Add the **remaining soy sauce** and **half the vinegar**. Stir to thoroughly combine. Taste, then season with salt and pepper if desired.



↔ CUSTOMIZED STEP 5 If you chose Salmon

- Make the fried rice as directed, but use all of the **soy sauce**.

6 Make the spiced mayo & serve your dish

- In a bowl, combine the **mayonnaise**, **mirin**, **ketchup**, **remaining vinegar**, and **half the spice blend** (you will have extra). Season with salt and pepper.
- Serve the **cooked shrimp** over the **fried rice**. Drizzle with the **spiced mayo**. Garnish with the **sliced green tops of the scallions**. Enjoy!



↔ CUSTOMIZED STEP 6 If you chose Salmon

- Make the spiced mayo and serve your dish as directed with the **cooked salmon** (instead of shrimp).

*The USDA recommends a minimum safe cooking temperature of 145°F for fish.

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

Food safety handling information: 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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