

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

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



1/4 cup Mayonnaise



1 cup Long Grain White Rice



3/4 lb Carrots



1/3 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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"Alexa, find Blue Apron recipes."

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.

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.

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!



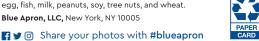


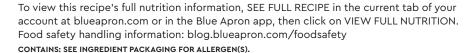
CUSTOMIZED STEP 6 If you chose Salmon

- 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.







Produced in a facility that processes crustacean shellfish,