

Yellow Curry Fried Rice

with Mushrooms & Bell Pepper

2 SERVINGS

25-35 MINS

 **Blue Apron**

blueapron.com



Ingredients*

Customized ingredients

ADDED:

 10 oz Tail-On Shrimp¹ 

 1 Mango Cheek

 3 Tbsps Roasted Cashews

 2 Pasture-Raised Eggs

 1 Bell Pepper

 2 Scallions

 1 Tbsp Yellow Curry Paste

 ½ cup Long Grain White Rice

 4 oz Mushrooms

 1 Lime

 1 Tbsp Soy Sauce



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

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. peeled & deveined

*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 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, 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.
- Thinly slice the **mushrooms**.
- Cut off and discard the stem of the **pepper**; Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Thinly slice the **scallions**, separating the white bottoms and the hollow green tops.
- Crack the **eggs** into a bowl; season with salt and pepper and beat until smooth.
- Medium dice the **mango**.
- Using a zester or the small side of a box grater, finely grate the **lime** to get 1 teaspoon. Quarter the lime.
- In a bowl, combine the **diced mango, lime zest, and the juice of 2 lime wedges**; season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- In a separate bowl, combine the **soy sauce and curry paste**; whisk to thoroughly combine.



3 Cook the vegetables & eggs

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sliced pepper and sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened.



Step 3 continued:

- 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 thoroughly combine.
- Transfer to a large bowl; taste, then season with salt and pepper if desired.
- Wipe out the pan.

↩ ADDITIONAL STEP *If you chose Shrimp*

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Transfer to a plate.
- Wipe out the pan.

4 Make the fried rice & serve your dish

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **cooked rice and soy-curry mixture** to the pan. Stir to combine.
- Spread the rice into an even layer. Cook, without stirring, 3 to 4 minutes, or until slightly crispy.
- Transfer to the bowl of **cooked vegetables and eggs**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **fried rice** topped with the **marinated mango**. Garnish with the **sliced green tops of the scallions and cashews**. Serve the **remaining lime wedges** on the side. Enjoy!



↩ CUSTOMIZED STEP 4 *If you chose Shrimp*

- Make the fried rice and serve your dish as directed, topping with the **cooked shrimp**.