

# Oven-Baked Korean Eggs & Rice

with Spinach, Kimchi & Sesame Seeds

2 or 4 SERVINGS

⌚ 45 MINS: 5 MINS ACTIVE  
40 MINS INACTIVE

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## Ingredients\*

-  2 Pasture-Raised Eggs or 4 for 4 servings
-  ½ cup Long Grain White Rice or 1 cup for 4 servings
-  4 oz Snow Peas or ½ lb for 4 servings
-  3 oz Baby Spinach or 6 oz for 4 servings

-  ⅓ cup Kimchi or ⅔ cup for 4 servings
-  1 Tbsp Sesame Oil or 2 Tbsps for 4 servings
-  2 tsps Gochujang or 1 Tbsp for 4 servings
-  2 Tbsps Mayonnaise or ¼ cup for 4 servings

-  3 Tbsps East Asian-Style Sautéed Aromatics or ⅓ cup for 4 servings
-  2 Tbsps Soy Glaze or 4 Tbsps for 4 servings
-  1 tsp Black & White Sesame Seeds
-  1 Single-Use Aluminum Tray or 2 for 4 servings



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\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- If desired, remove the tough strings from the **snow peas**.
- In the tray or among the two trays if you're cooking 4 servings, combine the **spinach, rice, sautéed aromatics, sesame oil, snow peas, and kimchi**. Stir to combine.
- Add **1 cup of water** to the tray or to each tray if you're cooking 4 servings. Season with salt and pepper; stir to thoroughly combine.

## 2 Bake the tray

- Tightly cover the tray with foil and bake 30 minutes.
- Leaving the oven on, remove from the oven.
- Carefully remove and discard the foil. Stir to combine.
- Using a spoon, create 2 shallow wells in the tray of **partially cooked base** or in each tray if you're cooking 4 servings.
- Carefully crack an **egg** into each well and season with salt and pepper.
- Return to the oven and bake, uncovered, 5 to 7 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness.
- Remove from the oven.

## 3 Make the sauce & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise, soy glaze, and as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.
- Serve the **baked tray** drizzled with the **sauce**. Garnish with the **sesame seeds**. Enjoy!



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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat.  
**Blue Apron, LLC**, New York, NY 10005

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