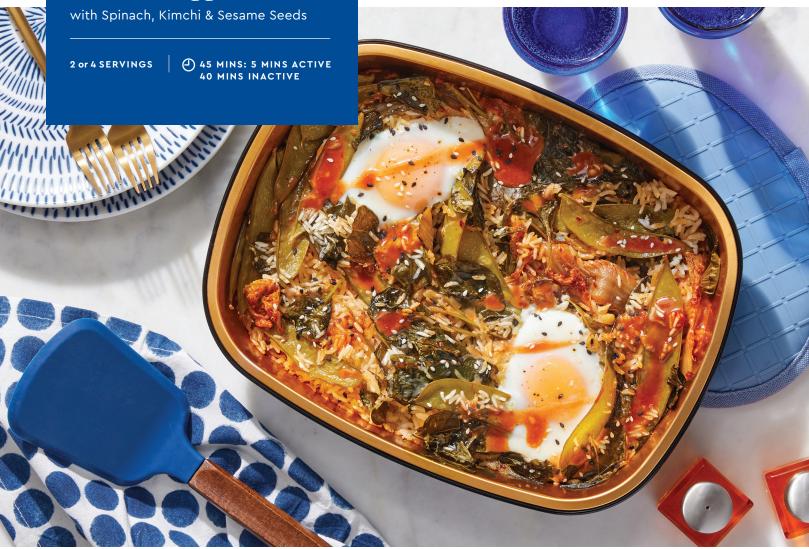
# Oven-Baked **Korean Eggs & Rice**



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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 1/2 lb for 4 servings



3 oz Baby Spinach or 6 oz for 4 servings



1/3 cup Kimchi or <sup>2</sup>/<sub>3</sub> 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 1/3 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



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

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#### "Alexa, find Blue Apron recipes."

### 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.
- $\bullet$  Carefully rinse the  $\mbox{{\bf rice}}$  (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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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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