

Oven-Baked Hoisin Eggs & Rice

with Mushrooms & Snow Peas


4 SERVINGS

⌚ 35 MINS: 5 MINS ACTIVE
30 MINS INACTIVE


 **Blue Apron**
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Ingredients*

 4 Pasture-Raised Eggs

 1 cup Long Grain White Rice


 ½ lb Mushrooms

 ½ lb Snow Peas

 ⅓ cup East Asian-Style Sautéed Aromatics

 ¼ cup Hoisin Sauce

 ¼ cup Mayonnaise

 1 tsp Black & White Sesame Seeds

 2 Single-Use Aluminum Trays



Serve with Blue Apron wine that has this symbol
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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.
- If desired, remove the tough strings from the **snow peas**.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- Between the two trays, evenly divide the **rice**, **sautéed aromatics**, and **mushrooms** (tearing into bite-sized pieces before adding).
- Add **1 cup of water** to each tray. Season with salt and pepper; stir to thoroughly combine.

2 Bake the trays

- Tightly cover the trays with foil and bake 22 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 each tray of **partially baked base**. Carefully crack an **egg** into each well and season with salt and pepper.
- Add the **snow peas** in even layer around the eggs. Drizzle the snow peas with **olive oil**.
- 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 hoisin mayo & serve your dish

- Meanwhile, in a bowl, combine the **hoisin sauce** and **mayonnaise**.
- Serve the **baked trays** drizzled with the **hoisin mayo**. Garnish with the **sesame seeds**. Enjoy!



When you're finished, rinse and recycle the tray.



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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, and wheat.

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