

Ingredients*

Customized ingredients



SWAPPED FOR:





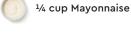


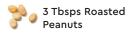




3/4 lb Carrots









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"Alexa, find Blue Apron recipes."

Cook the rice

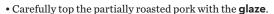
- Place an oven rack in the center of the oven; preheat to 450°F.
- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the rice, a big pinch of salt, and 2 cups of water. Heat to boiling on high.



- 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 Make the glaze & roast the pork

- Meanwhile, in a bowl, combine the soy glaze and 34 of the sweet chili sauce.
- · Line a sheet pan with foil.
- Pat the pork dry with paper towels. Season with salt and pepper on all sides.
- Transfer to the sheet pan.
- · Roast 30 minutes. Leaving the oven on, remove from the oven.



- Return to the oven and roast 6 to 8 minutes, or until the pork is browned and cooked through.*
- Transfer to a cutting board and let rest at least 5 minutes.

CUSTOMIZED STEP 2 If you chose Salmon

- Meanwhile, in a bowl, combine the soy glaze and 34 of the sweet chili sauce.
- Line a sheet pan with foil.
- Pat the fish dry with paper towels. Season with salt and pepper on both sides.
- Transfer to the sheet pan, skin side down.
- Roast 6 minutes. Leaving the oven on, remove from the oven.
- Carefully top the partially roasted fish with the glaze.
- Return to the oven and roast 6 to 8 minutes, or until the fish is browned and cooked through.*
- Remove from the oven.

3 Prepare the remaining ingredients

- · Meanwhile, wash and dry the fresh produce.
- Peel the carrots; halve lengthwise, then thinly slice crosswise.
- Cut the mushrooms into bitesized pieces.
- Cut off and discard the root ends of the bok choy; roughly chop.



Step 3 continued:

- Crack the eggs into a bowl and season with salt and pepper; beat until smooth.
- Roughly chop the peanuts.
- In a bowl, combine the mayonnaise, remaining sweet chili sauce, and 1 tablespoon of water; season with salt and pepper.

4 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 carrots and mushroom pieces; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and softened.



- Add the **chopped bok choy**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until 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. Taste, then season with salt and pepper if desired.
- Rinse and wipe out the pan.

5 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, 4 to 5 minutes, or until slightly crispy.
- Turn off the heat and carefully stir in the soy sauce.
- Transfer to the bowl of cooked vegetables and eggs; stir to combine. Taste, then season with salt and pepper if desired.

6 Slice the pork & serve your dish

- Find the lines of muscle (or grain) on the rested pork; thinly slice crosswise against the grain.
- Serve the **sliced pork** with the fried rice. Drizzle the pork with the sweet chili mayo. Garnish the rice with the chopped peanuts. Enjoy!



CUSTOMIZED STEP 6 If you chose Salmon

- Serve the **roasted fish** with the **fried rice**. Drizzle the fish with the sweet chili mayo. Garnish the rice with the chopped peanuts. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 145°F for pork and fish.

Produced in a facility that processes crustacean shellfish,





