

Ingredients*

Customized ingredients for vegetarian dish

OMITTED:



10 oz Tail-On Shrimp¹ 🔄

ADDED:



2 Pasture-Raised Eggs 🕒



½ cup Long Grain White Rice



6 oz Carrots



10 oz Baby Bok Choy



2 Scallions



2 cloves Garlic



1 Tbsp Sesame Oil



1 Tbsp Sambal Oelek



2 Tbsps Soy Glaze



1 tsp Black & White Sesame Seeds



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

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^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

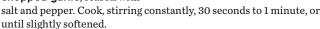
Prepare the ingredients

- Wash and dry the fresh produce.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.
- Peel and roughly chop 2 cloves of garlic.
- Peel the **carrots**; thinly slice on an angle.
- Cut off and discard the root ends of the **bok choy**, then roughly chop.



2 Make the garlic-scallion rice

- Carefully rinse the rice (sifting through for any impurities).
 Drain thoroughly.
- In a small pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the sliced white bottoms of the scallions and half the chopped garlic; season with



- Add the rice and 1 cup of water (carefully, as the liquid may splatter). 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. Add the sliced green tops of the scallions; stir to combine.

3 Cook the vegetables

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the sliced carrots; season with salt and pepper.
 Cook, stirring occasionally,
 2 to 3 minutes, or until slightly softened.



- Add the chopped bok choy and remaining chopped garlic. Season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until softened.
- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.

4 Make the sauce

 Meanwhile, in a bowl, combine the soy glaze, half the sesame oil, and as much of the sambal oelek as you'd like, depending on how spicy you'd like the dish



5 Cook the shrimp & serve your dish

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In the same pan, heat the remaining sesame oil on medium-high until hot.
- Add the seasoned shrimp. Cook, without stirring, 2 to 3 minutes, or until slightly opaque. Continue to cook, stirring frequently, 1 to 2 minutes, or until opaque and cooked through. Turn off the heat.
- Serve the garlic-scallion rice topped with the cooked vegetables and cooked shrimp. Drizzle with the sauce. Garnish with the sesame seeds. Enjoy!

CUSTOMIZED STEP 5 If you chose Vegetarian

- In the same pan, heat the **remaining sesame oil** on medium-high until hot.
- Crack the **eggs** into the pan, keeping them separate. Cook 4 to 5 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness. Turn off the heat.
- Serve the garlic-scallion rice topped with the cooked vegetables and cooked eggs. Drizzle with the sauce. Garnish with the sesame seeds. Enjoy!

