

Shrimp Fried Rice

with Spiced Mayo

4 SERVINGS

35-45 MINS

 **Blue Apron**
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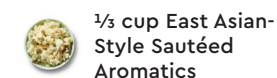
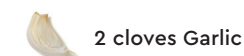
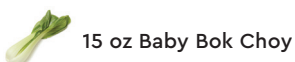


Ingredients*

Customized ingredients



SWAPPED FOR:



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¹ peeled & deveined ² Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.

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1 Cook the rice

- 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 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Cut off and discard the root ends of the **bok choy**; thinly slice crosswise.
- Peel the **carrots** and thinly slice on an angle.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Crack the **eggs** into a bowl; season with salt and pepper. Beat until smooth.



3 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 bok choy** and **sliced carrots**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and slightly softened.
- Add the **chopped garlic** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly 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; cover with foil to keep warm.
- Wipe out the pan.



4 Cook the shrimp

- Pat the **shrimp** dry with paper towels; season with salt and pepper if desired.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **prepared shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque.
- Carefully add **half the soy sauce**. Cook, stirring occasionally, 1 to 2 minutes, or until the shrimp are opaque and cooked through.
- Transfer to a plate. Rinse and wipe out the pan.



CUSTOMIZED STEP 4 *If you chose Flank Steaks*

- Pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook 4 to 6 minutes per side for medium-rare (125°F), or until cooked to your desired degree of doneness.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board; let rest at least 5 minutes.
- Thinly slice the **rested steaks** crosswise against the grain.

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, 3 to 4 minutes, or until slightly crispy.
- Transfer to the bowl of **cooked vegetables and eggs**. Add **half the vinegar** and the **remaining soy sauce**. Stir to thoroughly combine. Taste, then season with salt and pepper if desired.



CUSTOMIZED STEP 5 *If you chose Flank Steaks*

- Make the fried rice as directed, using **all of the soy sauce**.

6 Make the spiced mayo & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise**, **ketchup**, **remaining vinegar**, and **half the spice blend** (you will have extra); season with salt and pepper.
- Serve the **fried rice** topped with the **cooked shrimp**. Drizzle with the **spiced mayo**. Garnish with the **sliced green tops of the scallions**. Enjoy!



CUSTOMIZED STEP 6 *If you chose Flank Steaks*

- Make the spiced mayo and serve your dish as directed with the **sliced steaks** (instead of shrimp).

*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

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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.
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