



20 Min: Vegan Niku Miso Donburi

with Edamame & Corn



ca. 20min



2 Servings

We swap out the beef for plant-based ground so everyone can partake in this beloved sweet and savory Japanese comfort dish. Umami-rich miso paste enhances the sauce along with tamari and mirin, a sweet rice wine. Fresh scallions and ginger bring some heat before we add corn and edamame. Fragrant jasmine rice soaks up all the bright and bold flavors, and the best part? It's on the table in 20 minutes!

What we send

- 5 oz jasmine rice
- 2 scallions
- 1 oz fresh ginger
- 1 pkt miso paste ⁶
- 1 oz mirin
- ½ oz tamari soy sauce ⁶
- ¼ oz cornstarch
- ½ lb pkg plant-based ground ^{1,6,15}
- 2½ oz corn
- 2½ oz edamame ⁶

What you need

- kosher salt
- sugar
- neutral oil

Tools

- small saucepan
- medium skillet

Allergens

Wheat (1), Soy (6), Tree Nuts (15).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 25g, Carbs 88g,
Protein 34g



1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Trim **scallions**; finely mince whites and light greens. Cut dark greens crosswise into 3-inch pieces, then thinly slice lengthwise; transfer to a bowl of cold water. Finely grate **1 teaspoon ginger** (peel if desired). In a small bowl, whisk together **miso paste, mirin, tamari, 2 teaspoons cornstarch, ½ cup water**, and **1 tablespoon sugar** until smooth.



3. Cook plant-based ground

Heat **1 tablespoon oil** in a medium skillet over medium-high. Crumble **plant-based ground** into skillet. Cook, breaking up into bite-sized pieces, until browned in spots, 3-4 minutes.



4. Add vegetables & sauce

Add **scallion whites and light greens** and **ginger**, cook until aromatic, about 1 minute. Add **corn** and **edamame**. Cook until tender, 1-2 minutes. Add **sauce mixture** to skillet. Bring to a boil and cook until sauce is thickened and ingredients are glazed, 1-2 minutes.



5. Finish

Divide **rice** and **niku miso** between bowls. Drain **scallion greens** then pat dry on paper towels; sprinkle over tops of bowls.



6. Serve

Enjoy!