



## Thai-Style Veggie Fried Rice

with Sweet Pickled Cucumbers & Peanuts



20-30min



2 Servings

This Thai-style fried-rice is vegan, but a quick scrambled egg would make a flavorful protein boost while also keeping it vegetarian. Pro-tip: This no-fuss method of boiling rice like pasta eliminates common issues of adding too much water (mushy rice), or too little water (crunchy rice). Like pasta, you fill a pot with an unmeasured amount of water, boil it, add rice, and cook until done.



## What we send

- 5 oz jasmine rice
- 1 cucumber
- 1 lime
- ½ lb Chinese broccoli
- ½ lb snow peas
- 1 oz scallions
- 2 oz salted peanuts <sup>5</sup>
- 2 (½ oz) tamari in fish-shaped pods <sup>6</sup>
- 1 oz Thai red curry paste <sup>6</sup>

## What you need

- kosher salt
- sugar
- neutral oil

## Tools

- medium saucepan
- fine-mesh sieve
- medium nonstick skillet

## Allergens

Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 610kcal, Fat 27g, Carbs 78g, Protein 14g



### 1. Cook rice

Bring a medium saucepan of **salted water** to a boil. Add **rice** to boiling water and cook (like pasta! See front of recipe for our pro tip), stirring occasionally, until just tender, about 12 minutes. Using a fine-mesh sieve, drain rice, rinse under cold water, and drain well again. Set aside until step 5.



### 4. Stir-fry veggies

Heat **2 teaspoons oil** in a medium nonstick skillet over high until shimmering. Add **Chinese broccoli** and cook, stirring occasionally, until tender, about 2 minutes. Add **chopped snow peas, ¾ of the scallions, and a pinch of salt**. Stir-fry until veggies are lightly browned in spots, about 1 minute. Transfer to a bowl.



### 2. Pickle cucumbers

While rice cooks, halve **cucumber** lengthwise, then peel, trim, and thinly slice into ¼-inch half-moons. Transfer to a medium bowl, then squeeze in **1½ teaspoons lime juice**. Add **1 teaspoon sugar** and **a pinch of salt**, tossing to combine. Set aside until ready to serve, stirring occasionally. Cut any remaining lime into wedges.



### 5. Crisp rice

Add **cooked rice** and **1 tablespoon oil** to same skillet. Cook over high heat, pressing down with a spoon or spatula to allow rice to crisp, tossing occasionally and repeating, until rice is warmed through and most of it is crispy, 6-8 minutes.



### 3. Prep vegetables & sauce

Slice **Chinese broccoli** crosswise into ½-inch pieces. Trim **snow peas**, then cut crosswise into ¼-inch pieces. Trim **scallions**, then thinly slice. Coarsely chop **peanuts**. In a small bowl, combine **all of the tamari and curry paste** (or less curry paste, depending on heat preference), **1 tablespoon oil**, and **1 teaspoon sugar**.



### 6. Finish & serve

Add **veggies** and **curry sauce** to skillet with **fried rice**. Cook, tossing frequently until liquid is absorbed, about 2 minutes. Season to taste with **salt**. Serve **fried rice** topped with **pickled cucumbers** (and some of the pickling liquid, if desired), **chopped peanuts**, and **remaining scallions**. Pass **lime wedges** on the side for squeezing. Enjoy!