



Stir-Fried Veggie Congee

with Ginger-Chili Oil & Fried Eggs



20-30min



2 Servings

Congee, a traditional Chinese rice porridge, is the perfect example of comfort food in a bowl. Traditionally this dish is served as a nutritious and filling breakfast, and who doesn't love breakfast for dinner? Our congee is flavored with warming ginger and toasted sesame oil, topped with sweet, crisp stir-fried snow and snap peas and a sunny side up egg for a hit of protein and yolk-y richness...

What we send

- jasmine rice
- toasted sesame oil ¹¹
- crushed red pepper flakes
- sugar snap peas
- garlic
- snow peas
- fresh ginger
- scallions
- fresh cilantro

What you need

- kosher salt & ground pepper

Tools

- fine-mesh sieve
- saucepan
- nonstick skillet

Allergens

Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 40g, Carbs 68g, Protein 14g



1. Prep rice & aromatics

Rinse **rice** in a fine-mesh sieve until water runs clear. Trim ends from **scallions**, then thinly slice. Peel and thinly slice **ginger**. Cut half of the ginger slices into fine matchsticks, leaving the rest sliced. In a large saucepan, combine rice, sliced ginger, half of the scallions, **6 cups water**, and **1½ teaspoons salt**; cover to bring to a boil over high heat.



4. Make toppings

Heat **3 tablespoons neutral oil**, **ginger matchsticks**, **garlic**, and **remaining scallions** in a medium nonstick skillet over high; cook until golden, 2-3 minutes. Transfer to a small bowl and stir in **1 teaspoon sesame oil** and **a pinch each salt and crushed red pepper**. Heat **1 teaspoon oil** in same skillet over medium. Fry **2 eggs** until whites are set, 3-4 minutes.



2. Cook rice

Once boiling, uncover **rice**, and reduce heat to medium-high. Cook, stirring frequently, until rice is breaking apart and broth is thick, 20-25 minutes. Season to taste with **salt** and **pepper**. Pick out and discard **ginger slices** and cover to keep warm off the heat.



5. Make stir-fry

Transfer **eggs** to a plate. Heat **1 tablespoon oil** in same skillet over medium-high. Add **snow peas** and **snap peas**, season with **salt** and **pepper** and stir-fry until lightly charred and crisp-tender, about 5 minutes.



3. Prep ingredients

Trim ends from **sugar snap peas** and **snow peas**, and slice both on an angle. Peel and thinly slice **2 large garlic cloves**. Pick **cilantro leaves** from stems, discarding stems.



6. Assemble & serve

Spoon **congee** into bowls and top with **stir-fried vegetables**, **fried eggs**, **cilantro leaves**, **a drizzle of ginger-sesame oil**, and a sprinkle of **salt**. Enjoy!