MARLEY SPOON



Mushroom & Spinach Congee

with Furikake & Fried Garlic





We're pretty sure that congee-a dish consisting of soft, stewed rice and lots of aromatics found in various forms throughout Asia-is the gold standard of comfort food. This richly flavored vegetarian version features miso, silky spinach sautéed in sesame oil, golden-brown mushrooms, fried garlic chips, sliced scallions, and furikake (a savory Japanese seaweed-based seasoning).

What we send

- 5 oz sushi rice
- 1 oz fresh ginger
- ½ lb mushrooms
- 2 scallions
- 0.63 oz miso paste 6
- garlic
- ½ oz toasted sesame oil 11
- 5 oz baby spinach
- 1/4 oz furikake 11
- 1/4 oz mushroom seasoning

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- · fine-mesh sieve
- box grater or microplane
- medium saucepan
- small skillet

Allergens

Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 580kcal, Fat 31g, Carbs 70g, Protein 10g



1. Prep ingredients

Rinse **rice** in a fine-mesh sieve until water runs clear; drain well. Peel **half of the ginger**; finely grate (save rest for own use). Clean **mushrooms** with a damp towel; trim the bottom ends from stems and thinly slice caps (cut any large mushrooms in half before slicing). Trim **scallions**, then thinly slice on an angle.



2. Build broth

medium.

In a medium saucepan, heat 1 tablespoon neutral oil over high until shimmering. Add mushrooms and cook, stirring occasionally, until browned, about 7 minutes. Add ginger, miso, mushroom seasoning, 6 cups water, ½ teaspoon salt, and half of the sliced scallions.

Cover and bring to a boil. Reduce heat to



3. Add rice

Stir **rice** into broth. Cook, uncovered, at a brisk simmer, stirring frequently, until rice begins to break apart and broth is thick, 15-20 minutes. Season to taste with **salt** and **pepper**.



4. Fry garlic

Meanwhile, thinly slice **2 large garlic cloves**. In a small skillet, heat **2 tablespoons neutral oil** over medium. Add garlic and fry until golden, 2-3 minutes. Remove with slotted spoon. Drain on paper towel. Season with **salt**.



5. Stir-fry spinach

Wipe out skillet. Heat half of the sesame oil over medium and add spinach; cook, stirring until wilted, 2-3 minutes. Season with a pinch each of salt and pepper, and ½ teaspoon of the furikake.



6. Finish & serve

Stir half each of the fried garlic and remaining sliced scallions into congee, then divide between bowls. Top with spinach, remaining garlic and scallions, and a generous pinch of the furikake (save any remaining furikake for own use). Drizzle with remaining sesame oil. Enjoy!