

MARLEY SPOON



Mushroom Fried Rice

with Chili-Garlic Vinaigrette



30-40min



2 Servings

Better than take-out, this veggie fried rice features some classic ingredients—ginger, scallions, lightly beaten egg—and some Martha Stewart & Marley Spoon favorites that take it over the top—broccoli, mushrooms, and a chili vinaigrette. Get the rice going first, so you can prep your veggies as it cooks, and the rice has time to cool before everything comes together in the skillet!

What we send

- 1 oz fresh ginger
- 5 oz jasmine rice
- ½ lb mushrooms
- ½ lb broccoli
- 2 scallions
- 2 pkts Sriracha ¹⁷
- 1 oz mirin ¹⁷
- ½ oz tamari soy sauce ⁶

What you need

- kosher salt & ground pepper
- neutral oil
- 1 large egg ³

Tools

- microplane or grater
- medium saucepan
- rimmed baking sheet
- large nonstick skillet

Allergens

Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 610kcal, Fat 28g, Carbs 76g, Protein 16g



1. Cook rice

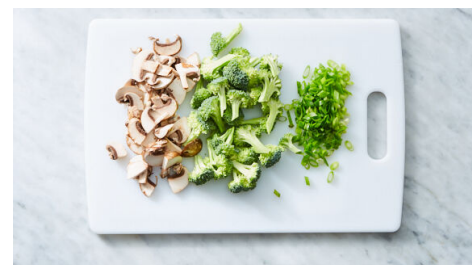
Peel **ginger**; thinly slice half of the ginger, then finely grate the remaining.

In a medium saucepan, combine sliced ginger, **rice**, **1 ½ cups water**, and **¼ teaspoon salt**. Bring to a boil. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, 17 minutes. Spread rice on a rimmed baking sheet to cool at room temperature.



4. Cook vegetables

In a large nonstick skillet, heat **1 tablespoon oil** over medium-high. Add **mushrooms** and **broccoli**. Cook, stirring, until broccoli is crisp-tender and mushrooms are browned, about 6 minutes. Stir in **1 ½ teaspoons tamari**.



2. Prep ingredients

Meanwhile, trim stem ends from **mushrooms**, then thinly slice caps.

Cut **broccoli** into 1-inch florets, if necessary. Trim **scallions**, then thinly slice.



5. Add rice

Add **half of the scallions** and **remaining grated ginger** to skillet with **vegetables**. Cook, stirring, until fragrant, about 2 minutes.

Add **cooked rice**, **1 tablespoon oil**, and **a pinch of salt**; stir to combine. Cook, pressing down with a spoon to crisp rice, tossing occasionally and repeating, until rice is warm, about 3 minutes.



3. Make spicy vinaigrette

In a medium bowl, whisk to combine **all of the chili sauce**, **2 teaspoons mirin**, and **½ teaspoon of the grated ginger**. Whisk in **1 tablespoon oil**. Season to taste with **salt** and **pepper**.



6. Finish & serve

In a small bowl, beat to combine **1 large egg** and **remaining tamari**. Make a well in **rice**. Add **½ tablespoon oil** into the well, pour in **egg mixture**, and cook until egg is just set, about 30 seconds. Stir **eggs** into **fried rice**.

Transfer **fried rice** to bowls, then top with **remaining scallions** and drizzle with **spicy vinaigrette**. Enjoy!