

# DINNERLY



## Kimchi-Spiced Fried Rice with Blistered Green Beans



ca. 20min



2 Servings

We like to give ourselves a pat on the back for getting through another day filled with life. But we REALLY give ourselves kudos when we top it off with a dinner that makes us feel accomplished—like this one, which involves making a quick DIY cabbage kimchi. The fried rice is already comforting, but throw an egg in there? Next level warm and fuzzies. We've got you covered!

## WHAT WE SEND

- 5 oz jasmine rice
- 2 scallions
- 1 oz kimchi paste
- 14 oz cabbage blend
- ¼ oz granulated garlic
- ½ lb green beans
- ½ oz tamari soy sauce <sup>2</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or white wine vinegar)
- 2 large eggs <sup>1</sup>

## TOOLS

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

## ALLERGENS

Egg (1), Soy (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

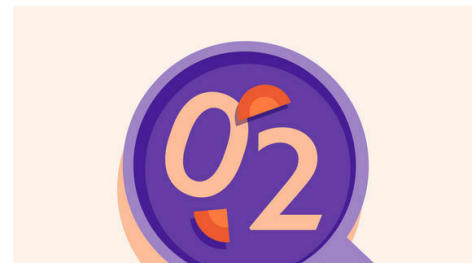
## NUTRITION PER SERVING

Calories 740kcal, Fat 38g, Carbs 86g, Protein 17g



### 1. Cook rice

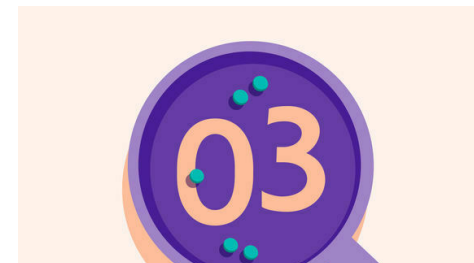
Bring a medium saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, about 12 minutes. Drain in a fine-mesh sieve, rinse with cold water, and drain well again. Spread out on a paper towel-lined plate or baking sheet to cool and dry.



### 2. Prep cabbage

While **rice** cooks, trim ends from **scallions**, then thinly slice.

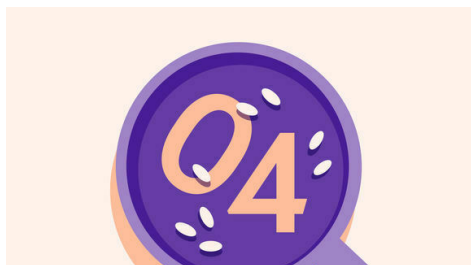
In a large bowl, whisk together **kimchi paste**, **2 tablespoons oil**, **1 tablespoon vinegar**, **¼ teaspoon salt**, and **a few grinds of pepper**. Add **4 cups of the cabbage blend** and **⅔ of the scallions**, gently pressing down on cabbage to wilt slightly.



### 3. Stir-fry veggies

Trim ends from **green beans**, then break in half.

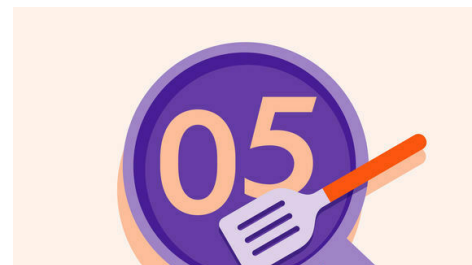
Heat **2 teaspoons oil** in a large nonstick skillet over high. Add **green beans** and **a pinch of salt**; cook, stirring, until crisp-tender and browned in spots, about 4 minutes. Add **¼ teaspoon granulated garlic** and **cabbage and any juices**; cook, stirring, until crisp-tender, 2–3 minutes.



### 4. Fry rice

To skillet with **cabbage**, add **cooked rice** and **1 tablespoon oil**. Cook over high heat, pressing down with a spatula to crisp rice and tossing occasionally; repeat until rice is warmed through, about 4 minutes.

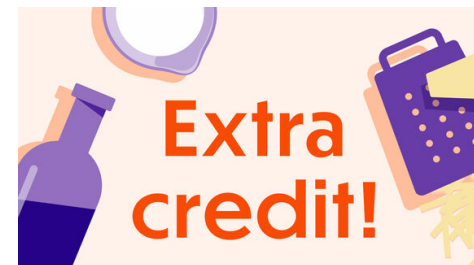
While rice crisps, in a small bowl, lightly beat **2 large eggs**.



### 5. Scramble eggs & serve

Make a well in the center of the **fried rice**. Add **½ tablespoon oil**, then pour in **eggs** and cook, stirring occasionally, until softly scrambled, about 2 minutes.

Fold **scrambled eggs** into **kimchi fried rice**, then top with **remaining scallions** and **tamari**. Enjoy!



### 6. Take it to the next level

Add some ground pork for any must-have-meat-eaters in your house. Brown the pork separately and set aside before you cook the veggies in the same skillet in step 3.