

DINNERLY



Korean Veggie Rice Bowl with Kimchi Dressing

 20-30min  2 Servings

There's something mysterious about this rice bowl. A certain something something that is intoxicating, but hard to put your finger on. Spoiler alert: it's the crispy rice. It's a game-changing move that creates the ideal bed for sautéed veggies, a fried egg, and tangy kimchi dressing. (You're welcome in advance.) We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ½ lb green beans
- 1 oz scallions
- garlic (use 1 large clove)
- 1 oz kimchi paste (use 2 tsp)
- mixed sesame seeds ¹¹
- ½ lb shredded cabbage blend (use 4 cups)

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil, such as vegetable
- apple cider vinegar (or white wine vinegar)
- sugar
- eggs ³

TOOLS

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

ALLERGENS

Egg (3), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 730kcal, Fat 42g, Carbs 75g, Protein 15g



1. Make rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm until step 4.



4. Crisp rice

Add **green beans** and **chopped garlic** to skillet; cook, stirring, until lightly charred but still crisp, 1–2 minutes. Transfer to a plate. Add **cooked rice** and **1 tablespoon oil** to skillet. Cook over high, pressing down to allow rice to lightly brown on the bottom, about 4 minutes. Spoon veggies over rice; make 2 indentations and crack **1 large egg** into each hole.



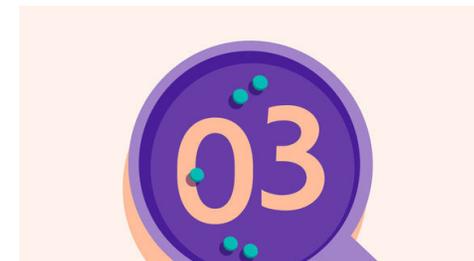
2. Prep ingredients

Trim stem ends from **green beans**, then halve crosswise. Trim ends from **scallions** and thinly slice, keeping dark greens separate. Peel and finely chop **1 teaspoon garlic**. In a small bowl, whisk together **2 teaspoons kimchi paste**, **2 tablespoons oil**, **1 tablespoon vinegar**, and **1 teaspoon sugar**. Season to taste with **salt** and **pepper**.



5. Cook eggs & serve

Season **eggs** with **salt** and **pepper**; cover and cook over medium-high until **rice** is very crisp on the bottom, **eggs whites** are set, and **yolks** are runny, 3–5 minutes (eggs will continue to cook off heat). Spoon **rice**, **veggies**, and **eggs** into bowls. Sprinkle with **toasted sesame seeds** and **remaining scallions**. Drizzle with **kimchi dressing**, as desired.



3. Cook veggies

Heat a large nonstick skillet over medium-high. Add **sesame seeds** and toast, stirring occasionally, until golden brown and fragrant, 2–3 minutes. Transfer to a bowl. Heat **2 tablespoons oil** in same skillet. Add **4 cups of cabbage**, **scallion whites**, and a **pinch each salt and pepper**; cook over high, stirring occasionally, until cabbage is just wilted, 2–3 minutes.



6. Make it ahead

Plot twist: Making your rice a day (or two or three!) ahead not only speeds up this already speedy dinner, but allows for optimal crispness when stir-frying. Because cooked rice dries out as it sits, using rice that's a day or two old reduces your chances of ending up with fried rice that is wet and sticky. Be sure to rub the rice between your fingers before cooking, to break up any clumps.