



Thai-Style Veggie Fried Rice

with Sweet Pickled Cucumbers & Peanuts



20-30min



2 Servings

This Thai-style fried-rice is vegan, but a quick scrambled egg would make a flavorful protein boost while also keeping it vegetarian. Pro-tip: This no-fuss method of boiling rice like pasta eliminates common issues of adding too much water (mushy rice), or too little water (crunchy rice). Like pasta, you fill a pot with an unmeasured amount of water, boil it, add rice, and cook until done.

What we send

- 5 oz jasmine rice
- 1 cucumber
- 1 lime
- ½ lb Chinese broccoli
- ½ lb snow peas
- 1 oz scallions
- 2 oz salted peanuts ⁵
- 2 (½ oz) tamari in fish-shaped pods ⁶
- 1 oz Thai red curry paste ⁶

What you need

- kosher salt
- sugar
- neutral oil

Tools

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

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 610kcal, Fat 27g, Carbs 78g, Proteins 14g



1. Cook rice

Bring a medium saucepan of **salted water** to a boil. Add **rice** to boiling water and cook (like pasta! See front of recipe for our pro tip), stirring occasionally, until just tender, about 12 minutes. Using a fine-mesh sieve, drain rice, rinse under cold water, and drain well again. Set aside until step 5.



4. Stir-fry veggies

Heat **2 teaspoons oil** in a medium nonstick skillet over high until shimmering. Add **Chinese broccoli** and cook, stirring occasionally, until tender, about 2 minutes. Add **chopped snow peas**, **¾ of the scallions**, and **a pinch of salt**. Stir-fry until veggies are lightly browned in spots, about 1 minute. Transfer to a bowl.



2. Pickle cucumbers

While rice cooks, halve **cucumber** lengthwise, then peel, trim, and thinly slice into ¼-inch half-moons. Transfer to a medium bowl, then squeeze in **1½ teaspoons lime juice**. Add **1 teaspoon sugar** and **a pinch of salt**, tossing to combine. Set aside until ready to serve, stirring occasionally. Cut any remaining lime into wedges.



5. Crisp rice

Add **cooked rice** and **1 tablespoon oil** to same skillet. Cook over high heat, pressing down with a spoon or spatula to allow rice to crisp, tossing occasionally and repeating, until rice is warmed through and most of it is crispy, 6-8 minutes.



3. Prep vegetables & sauce

Slice **Chinese broccoli** crosswise into ½-inch pieces. Trim **snow peas**, then cut crosswise into ¼-inch pieces. Trim **scallions**, then thinly slice. Coarsely chop **peanuts**. In a small bowl, combine **all of the tamari and curry paste** (or less curry paste, depending on heat preference), **1 tablespoon oil**, and **1 teaspoon sugar**.



6. Finish & serve

Add **veggies** and **curry sauce** to skillet with **fried rice**. Cook, tossing frequently until liquid is absorbed, about 2 minutes. Season to taste with **salt**. Serve **fried rice** topped with **pickled cucumbers** (and some of the pickling liquid, if desired), **chopped peanuts**, and **remaining scallions**. Pass **lime wedges** on the side for squeezing. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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