

# DINNERLY



## Kimchi-Seasoned Fried Rice with Cabbage & Charred Green Beans



ca. 20min



2 Servings

We like to give ourselves a pat on the back just for getting through another day. But we REALLY give ourselves kudos when we top it off with a dinner that makes us feel accomplished—like this one. We whip up a quick kimchi-seasoned cabbage and then stir-fry it together with rice, veggies, and eggs for the ultimate winning combo. We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- 1 oz scallions
- 1 oz kimchi paste
- shredded cabbage blend (use 4 cups)
- ½ lb green beans
- garlic (use 1 large clove)
- 1 tamari in fish-shaped pod or 1 (2 oz) pkt tamari <sup>6</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- neutral oil
- 2 large eggs <sup>3</sup>

### TOOLS

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

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 710kcal, Fat 38g, Carbs 77g, Protein 16g



#### 1. Boil rice

Fill a medium saucepan of **salted water**. Bring 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.



#### 2. Prep cabbage

While rice cooks, trim and discard ends from **scallions**, then thinly slice. In a large bowl, whisk to combine **kimchi paste**, **1 tablespoon vinegar**, **2 tablespoons oil**, **¼ teaspoon salt**, and **a few grinds of pepper**. Add **4 cups of the cabbage** and **⅔ of the scallions**, gently squeezing cabbage until it wilts slightly.



#### 3. Stir-fry veggies

Trim and discard ends from **green beans**, then break in half. Finely chop **1 teaspoon garlic**. 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 **garlic** and **dressed cabbage with any juices**; cook, stirring, until cabbage is crisp-tender, 2–3 minutes.



#### 4. Fry rice

Add **cooked rice** and **1 tablespoon oil** to skillet with veggies. Cook over high heat, tossing and pressing down occasionally with a spatula to crisp rice, until rice is warmed through, about 4 minutes. Meanwhile, lightly beat **2 large eggs** in a small bowl.



#### 5. Scramble eggs & serve

Add **1 tablespoon oil** to same skillet; reduce heat to medium. Transfer **beaten eggs** to skillet; season with salt and pepper. Cook, stirring occasionally, until eggs are softly scrambled, about 2 minutes. Fold **scrambled eggs** into **fried rice**, then top with **remaining scallions**, and **some of the tamari**. Enjoy!



#### 6. Cook rice like pasta!

This no-fuss method of boiling rice like pasta eliminates common issues with 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 the rice, and cook until done. (You can taste a few grains just to test doneness!) Then drain through a sieve, just like pasta!