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Cheesy Rice Cakes & Greens

with Eggs



30-40min



2 Servings

These crispy cheese rice cakes might be the most delicious (and addictive) thing we've eaten so far. They're good hot off the skillet, super crisp and golden, but also at room temperature if you have any leftovers. Don't rinse the rice as the starch helps the grains stick together. Also, you're welcome to fry your eggs if you prefer, or skip them altogether. Cook, relax, and enjoy!

What we send

- sushi rice
- garlic cloves
- scallions
- collard greens
- red wine vinegar
- packets Cholula

What you need

- 2 large eggs
- coarse salt
- freshly ground black pepper
- olive oil

Tools

- box grater
- large nonstick skillet
- medium saucepan
- rimmed baking sheet

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700.0kcal, Fat 32.3g, Proteins 27.7g, Carbs 72.1g



1. Cook rice

Combine rice, 1½ cups water, and a pinch salt in a medium saucepan. Bring to a boil, cover, and reduce heat to low. Cook until rice is tender and water is absorbed, about 15 minutes. Uncover and spread on a baking sheet until cool enough to handle. Wash out saucepan and fill with 2-inches water; bring to a simmer.



4. Cook rice cakes

Heat 2 tablespoons oil in a large nonstick skillet over medium-high. Add half of rice cakes and cook, flipping once, until golden on both sides, about 3 minutes per side. Transfer to baking sheet. Add 2 tablespoons oil to skillet and repeat with remaining rice cakes.



2. Prep ingredients

Meanwhile, grate cheddar on a box grater. Trim scallions and thinly slice, separating whites and dark green parts. Peel and thinly slice garlic. Remove stems from collard greens; roll up leaves and cut crosswise into 1-strips.



5. Sauté greens

Heat 1 tablespoon oil in same skillet over medium-high. Add remaining scallion whites and garlic and cook until fragrant, about 30 seconds. Add collard greens and ¼ cup water and cook, tossing, until wilted, about 2 minutes. Add vinegar, season with salt and pepper, and toss to combine.



3. Form rice cakes

Add grated cheddar and half of scallion whites to rice, season with salt and pepper, and mix with a fork to combine. Using wet hands, form rice into 6 patties, patting to about ¾-inch thick and packing gently so they stick together.



6. Poach eggs

Using the end of a wooden spoon, make a small whirlpool in the simmering water. Crack an egg into a small bowl and add to whirlpool. Repeat with remaining egg. Simmer until egg whites are set but yolks are still runny, about 2 minutes; remove with a slotted spoon. Serve rice cakes topped with collard greens, eggs, scallion greens, and hot sauce. Enjoy!