

# DINNERLY



## DNU - Furikake Veggie Fried Rice:

No chopping. No slicing. No knife required!



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this furikake veggie fried rice? Personally, we'd choose B. This dish require absolutely no prepwork—just cook the ingredients and toss them together with the Japanese dressing. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- 10 oz frozen jasmine rice
- 12 oz broccoli coleslaw blend
- 5 oz pkg peas
- 2 (1½ oz) pkts Japanese dressing <sup>1,6</sup>
- ¼ oz pkt furikake <sup>11</sup>

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 2 large eggs <sup>3</sup>

### TOOLS

- microwave
- large nonstick skillet

### ALLERGENS

Wheat (1), Egg (3), Soy (6), Sesame (11).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 580kcal, Fat 24g, Carbs 76g, Protein 20g



#### 1. Microwave rice

Place **rice** in a microwave-safe bowl and microwave, covered, until heated through, about 3 minutes; fluff with a fork.



#### 2. Cook slaw

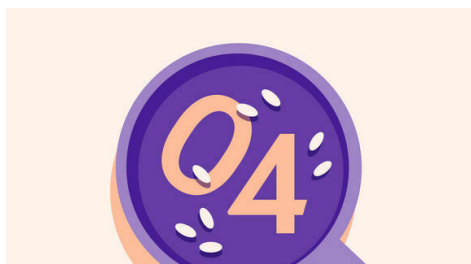
Heat **1 tablespoon oil** in a large nonstick skillet over high. Add **coleslaw blend** and cook, stirring, until slaw starts to wilt but is still crisp, about 2 minutes. Season to taste with **salt** and **pepper**.



#### 3. Add eggs & peas

Push **slaw** to one side of skillet; add **1 tablespoon oil**. Break **2 large eggs** into **oil** and season with **a small pinch of salt**. Use a spatula to scramble, breaking egg up into small pieces.

Add **peas** to skillet and cook, stirring occasionally, until heated through, about 2 minutes.



#### 4. Add rice & serve

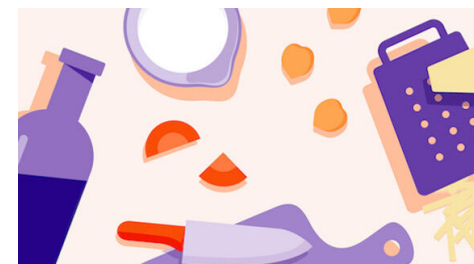
Remove skillet from heat. Using a fork, stir **rice** and **all of the Japanese dressing** into **veggies**. Season to taste with **salt** and **pepper**.

Transfer **veggie rice** to bowls and top with **furikake**, if desired. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!