



## Spicy Veggie Fried Rice

with Brussels Sprouts & Kimchi



20-30min



2 Servings

Sliced Brussels sprouts, protein-packed edamame, and pickled cucumbers make this fried rice a hefty main course with ample fresh pops of green. This is a choose-your-own-adventure meal: you can fold in all of the kimchi dressing for maximum spiciness, or just pass it at the table so everyone can adjust it to their own liking.

## What we send

- 5 oz jasmine rice
- 1 cucumber
- 1 oz fresh ginger
- 1 oz scallions
- ½ lb Brussels sprouts
- 1.7 oz rice vinegar
- 1 oz kimchi paste
- ½ oz toasted sesame oil <sup>11</sup>
- 5 oz edamame <sup>6</sup>

## What you need

- kosher salt & ground pepper
- 1 large egg <sup>3</sup>
- sugar
- neutral oil

## Tools

- small saucepan
- rimmed baking sheet
- large nonstick skillet

## Allergens

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 800kcal, Fat 36g, Carbs 102g, Proteins 25g



### 1. Cook rice

In small saucepan, combine **rice**, **1 cup water**, and **¼ teaspoon salt**. Bring to a boil over high heat. Reduce heat to low, cover, and cook for 15 minutes. Let sit, covered, for 5 minutes. Uncover and fluff with a fork. Transfer to a rimmed baking sheet, spreading into an even layer to cool.



### 2. Prep ingredients

Meanwhile, trim ends from **cucumber** (peel, if desired), then thinly slice on an angle. Peel and finely chop **1½ tablespoons ginger**. Trim **scallions**, then thinly slice. Trim **Brussels sprouts**, remove any outer leaves if necessary, then cut crosswise in ¼-inch thick slices. In a small bowl, beat **1 large egg**.



### 3. Pickle cucumbers

In a medium bowl, combine **2 tablespoons of the rice vinegar** (save rest for step 4), **2 teaspoons sugar**, and **¼ teaspoon salt**, whisking until the sugar and salt dissolve. Add **cucumbers** and **2 tablespoons scallions**; toss gently to combine. Let stand, stirring occasionally, until ready to serve.



### 4. Make kimchi dressing

In a separate small bowl, whisk to combine **kimchi paste**, **sesame oil**, and **remaining rice vinegar**. Season to taste with **salt** and **pepper**.



### 5. Cook vegetables

Heat **2 tablespoons neutral oil** in a large nonstick skillet over medium-high. Add **chopped ginger**; cook, stirring, until fragrant, about 30 seconds. Add **Brussels sprouts** and **edamame**; season with **salt** and **pepper**. Cook, stirring frequently, until Brussels sprouts begin to brown and edamame is tender, 5-6 minutes. Using a spatula, push the vegetables to one side of the skillet.



### 6. Finish & serve

Add **1 tablespoon neutral oil** and **beaten egg** to open side of skillet. Cook, stirring, until set, 1 minute. Add **rice** and **1 tablespoon of the kimchi dressing**; cook, stirring, until rice is warm, 1 minute. Season to taste with **salt** and **pepper**. Garnish **veggie fried rice** with **remaining scallions**. Serve with **pickled cucumbers** and **remaining dressing**. Enjoy!