

DINNERLY



Bacon & Egg Fried Rice with Peas & Scallions



20-30min



2 Servings

Breakfast for dinner doesn't have to mean syrupy waffles and pancakes. It can also mean bacon. For dinner. Need we say more? We've taken inspiration from our Sunday morning bacon and eggs and worked them into a stir-fry that you won't want to miss. Eat it for dinner. Eat it for breakfast. We won't judge. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 oz fresh ginger
- 2 scallions
- 4 oz pkg thick-cut bacon
- 2 oz teriyaki sauce ^{2,3}
- 5 oz peas

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- 1 large egg ¹
- white wine vinegar (or apple cider vinegar)
- neutral oil

TOOLS

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

ALLERGENS

Egg (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 690kcal, Fat 25g, Carbs 77g, Protein 31g



1. Cook rice

Fill a medium saucepan with **salted water** and bring to a boil over high. 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. Spread out on a paper towel-lined plate or baking sheet to cool and dry until step 4.



2. Prep ingredients & sauce

Finely chop **1 teaspoon garlic**. Peel and finely chop **1 tablespoon ginger**. Trim ends from **scallions**, then thinly slice. Cut **bacon** into ½-inch pieces.

In a small bowl, whisk **1 large egg**.

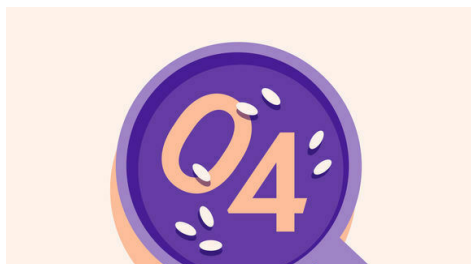
In a separate small bowl, whisk to combine **teriyaki sauce** and **1 tablespoon each of water and vinegar**; set aside until step 4.



3. Cook egg & bacon

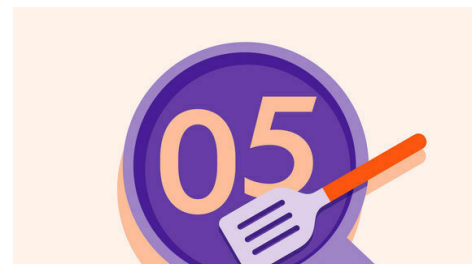
Heat **1 teaspoon oil** in a large nonstick skillet over medium-high. Add **egg** and scramble until soft curds form, about 1 minute. Transfer to a cutting board; cut into large pieces. Wipe out skillet, if necessary.

To same skillet, add **bacon** and cook over medium-high heat, stirring, until golden-brown and crisp, 2–4 minutes. Transfer to a paper towel-lined plate; set aside until step 5.



4. Cook aromatics

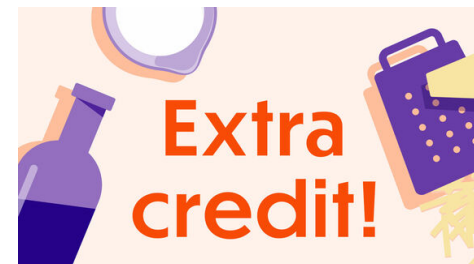
Discard **all but 1 tablespoon bacon fat** from skillet. Add **chopped ginger and garlic**, and **all but 2 tablespoons of the scallions**. Cook over medium-high heat, stirring, until lightly browned and fragrant, about 1 minute. Add **rice** and **teriyaki mixture**. Cook over high heat, tossing and pressing down occasionally to allow rice to crisp, until warmed through, about 4 minutes.



5. Finish & serve

To skillet with **rice**, add **bacon, peas**, and **scrambled egg**, tossing to incorporate until peas are warmed through, about 2 minutes.

Serve **bacon and egg fried rice** topped with **remaining sliced scallions**. Enjoy!



6. Cook rice like pasta!

This no-fuss method of boiling rice eliminates common issues with adding too much water (mushy rice), or too little water (crunchy rice). Fill a pot with an unmeasured amount of water, boil it, add the rice, and cook until done (you can taste a few grains to test doneness). Then drain through a sieve, just like pasta!