

DINNERLY



Chicken Fried Rice with Edamame



20-30min



2 Servings

We took the major flavor players behind of one of our favorite Korean dishes—bimbibap—and channeled them into a quick and easy weeknight fried rice dish. With chicken strips, kimchi paste, cabbage, chopped scallions, and protein-rich edamame and egg, this dish is sure to spice up your week. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 oz kimchi paste
- 2 scallions
- ½ lb pkg chicken breast strips
- 14 oz cabbage blend
- 5 oz edamame ⁶

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar
- 2 large eggs ³

TOOLS

- small saucepan
- rimmed baking sheet
- 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 920kcal, Fat 31g, Carbs 116g, Protein 49g



1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water, and a pinch of salt**. Bring to a boil, reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Spread on a rimmed baking sheet to cool.



2. Prep ingredients

Meanwhile, in a small bowl, whisk **kimchi paste with 1 tablespoon each of water and oil and ½ teaspoon sugar** until sugar is dissolved.

Trim ends from **scallions**, then thinly slice. In a small bowl, whisk **2 eggs**; season with **¼ teaspoon salt and a few grinds of pepper**.



3. CHICKEN VARIATION

Pat **chicken** dry, then season all over with **salt and pepper**. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate.



4. Wilt cabbage

Heat **1 tablespoon oil** in same skillet over medium-high. Add **cabbage, ½ teaspoon salt**, and cook, covered, until slightly softened, about 2 minutes.

Stir in **chicken, edamame, rice, and 1 tablespoon oil**. Cook, pressing down to allow rice to crisp, tossing occasionally and repeating, until rice is warmed through, about 4 minutes.



5. Finish rice

Add **half of the sauce** and **half of the scallions** to skillet, and stir until combined. Make a well in the rice, add **beaten egg** and cook, stirring, until just set, about 30 seconds.

Stir gently to incorporate scrambled egg into rice; season to taste with **salt**. Garnish rice with **remaining sauce and scallions** for drizzling over. Enjoy!



6. Take it to the next level

It's hard to make a more satisfying meal than fried rice, but if we had to add a little extra something to our bowls, we'd try a sprinkle of sunflower or sesame seeds, and break out some seaweed snacks to serve alongside.