

MARLEY SPOON



Chicken & Mushroom Fried Rice

with Chili-Garlic Vinaigrette

 30-40min  2 Servings

Better than take-out, this veggie-forward chicken fried rice features some classic ingredients—ginger, scallions, lightly beaten egg—and some Marley Spoon favorites that take it over the top—broccoli, mushrooms, and a chili vinaigrette. Get the rice going first, so you can prep your veggies as it cooks, and the rice has time to cool before everything comes together in the skillet!

What we send

- 1 oz fresh ginger
- 5 oz jasmine rice
- ½ lb mushrooms
- ½ lb broccoli
- 2 scallions
- 10 oz pkg chicken breast strips
- ½ oz chili garlic sauce
- 1 oz mirin ¹⁷
- ½ oz tamari soy sauce ⁶

What you need

- kosher salt & ground pepper
- neutral oil
- 1 large egg ³

Tools

- microplane or grater
- medium saucepan
- rimmed baking sheet
- large nonstick skillet

Allergens

Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 29g, Carbs 76g, Protein 48g



1. Cook rice

Peel **ginger**; thinly slice half of the ginger, then finely grate the remaining.

In a medium saucepan, combine sliced ginger, **rice**, **1 ½ cups water**, and **¼ teaspoon salt**. Bring to a boil. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, 17 minutes. Spread rice on a rimmed baking sheet to cool at room temperature.



4. Cook chicken & vegetables

In a large nonstick skillet, heat **1 ½ tablespoons oil** over medium-high. Add **chicken** in a single layer and cook until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate.

Add **mushrooms, broccoli**, and **1 tablespoon oil** to skillet. Cook, stirring, until broccoli is crisp-tender and mushrooms are browned, 6-8 minutes.



2. Prep ingredients

Meanwhile, trim stem ends from **mushrooms**, then thinly slice caps. Cut **broccoli** into 1-inch florets, if necessary. Trim **scallions**, then thinly slice.

Pat **chicken** dry; cut into 1-inch pieces if necessary, then season all over with **salt** and **pepper**.



5. Add rice

Add **1 ½ teaspoons tamari**, **half of the scallions**, and **remaining grated ginger** to skillet with **vegetables**. Cook, stirring, until fragrant, about 2 minutes.

Add **cooked rice, chicken, 1 tablespoon oil**, and **a pinch of salt**; stir to combine. Cook, pressing down with a spoon to crisp rice, tossing occasionally and repeating, until rice is warm, about 3 minutes.



3. Make spicy vinaigrette

In a medium bowl, whisk to combine **all of the chili sauce**, **2 teaspoons mirin**, and **½ teaspoon of the grated ginger**. Whisk in **1 tablespoon oil**. Season to taste with **salt** and **pepper**.



6. Finish & serve

In a small bowl, beat to combine **1 large egg** and **remaining tamari**. Make a well in **rice**. Add **½ tablespoon oil** into the well, pour in **egg mixture**, and cook until egg is just set, about 30 seconds. Stir **eggs** into **fried rice**.

Transfer **fried rice** to bowls, then top with **remaining scallions** and drizzle with **spicy vinaigrette**. Enjoy!