

# 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 <sup>17</sup>
- ½ oz tamari soy sauce <sup>6</sup>

## What you need

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

## 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.

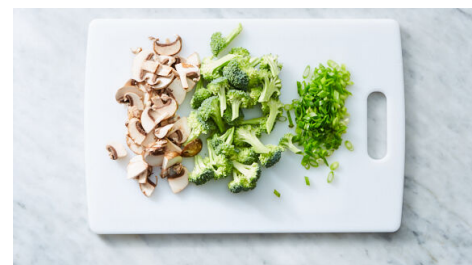
In a medium saucepan, combine sliced ginger, **rice**, **1 ½ cups water**, and **¼ teaspoon salt**. Bring to a boil. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, 17 minutes. Spread rice on a rimmed baking sheet to cool at room temperature.



### 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!