



Bacon, Broccoli & Sauerkraut Fried Rice

with Fried Onions



40-50min



2 Servings

This playful twist on fried rice will liven up any meal. Seasoned with pastrami spice, the rice makes a perfect base for crisp bacon, sauerkraut, scrambled eggs, broccoli, and peas to shine. All you need left is a sprinkle of scallions and crispy fried onions on top.

What we send

- 5 oz jasmine rice
- ½ lb broccoli
- 4 oz pkg thick-cut bacon
- 2 scallions
- 1 pkt chicken broth concentrate
- ½ oz tamari soy sauce ²
- 2½ oz peas
- ½ lb sauerkraut
- ¼ oz pastrami spice blend
- ½ oz fried onions

What you need

- 2 large eggs ¹
- kosher salt & ground pepper
- sugar

Tools

- small saucepan
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 750kcal, Fat 29g, Carbs 78g, Protein 38g



1. Cook rice

Rinse **rice** in a fine mesh sieve until water runs clear. Add to a small saucepan with **1¼ cups water**; bring to a boil. Cover and cook over low heat until rice is just tender and liquid is absorbed, about 17 minutes.

Spread out rice on a rimmed baking sheet or plate. Place in freezer until surface of rice is relatively dry, 10-15 minutes.



4. Cook vegetables

In same skillet, heat **1 tablespoon bacon fat** over high until lightly smoking. Add **broccoli**; cook, stirring and tossing often, until crisp-tender, 2-4 minutes. Add **peas** and **half of the sauerkraut** (save rest for own use). Cook, stirring and tossing, until peas are bright green and tender, about 1 minute. Season to taste with **salt** and **pepper**; transfer to a plate.



2. Prep ingredients

Coarsely chop **broccoli** into ¼-½-inch pieces. Cut **bacon** into ½-inch pieces. Trim **scallions**; thinly slice, keeping dark greens separate.

In a small bowl, whisk **2 large eggs** with a **pinch of salt and pepper**.

In a second small bowl, stir together **broth concentrate**, **1 teaspoon tamari**, and **¼ teaspoon sugar**.



5. Cook eggs & rice

Heat **1 tablespoon bacon fat** in same skillet over high. Add **eggs** and cook, stirring frequently, until scrambled, 30-60 seconds. Push eggs to edge of skillet. Add **remaining bacon fat** and **scallion whites and light greens**; cook until aromatic, about 30 seconds. Add **rice** and **pastrami spice**; using a wooden spoon, break up any clumps of rice by pressing into bottom of skillet.



3. Cook bacon

Place **bacon** in a medium nonstick skillet. Cook over high heat, stirring occasionally, until golden brown and crisp, about 5 minutes. Use a slotted spoon to transfer bacon to a paper towel-lined plate. Pour **bacon fat** into a small bowl.



6. Finish & serve

Cook **rice**, stirring and tossing frequently, until lightly toasted on the edges and completely loose and separate, 4-5 minutes. Stir in **tamari mixture**; cook, stirring and tossing, until rice is evenly coated. Stir in **bacon, broccoli mixture**, and **scallion dark greens**; season to taste with **salt** and **pepper**.

Serve **fried rice** sprinkle with **fried onions**. Enjoy!