

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 pkg jasmine rice
- garlic
- 1 oz fresh ginger
- 1 oz scallions
- 4 oz pkg bacon
- 1 pkt teriyaki sauce ^{1,6}
- 5 oz pkg peas

WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg ³
- white wine vinegar (or apple cider vinegar) ¹⁷
- neutral oil

TOOLS

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

ALLERGENS

Wheat (1), 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 690kcal, Fat 26g, Carbs 77g, Proteins 31g



1. Cook rice

Fill a medium saucepan with **salted water** and bring to a boil over high heat. 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.

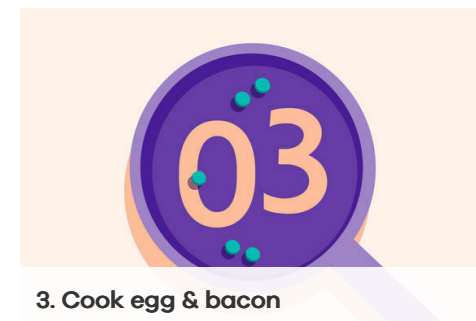


2. Prep ingredients & sauce

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.

Beat **1 large egg** in a small bowl.

In a separate small bowl, whisk to combine **teriyaki** and **1 tablespoon each of water and vinegar**.



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 and cut into large pieces. Wipe out skillet, if necessary.

Add **bacon** and cook over medium-high heat, stirring, until golden brown and crisp, 2–4 minutes. Transfer to a paper towel-lined plate.



4. Cook aromatics

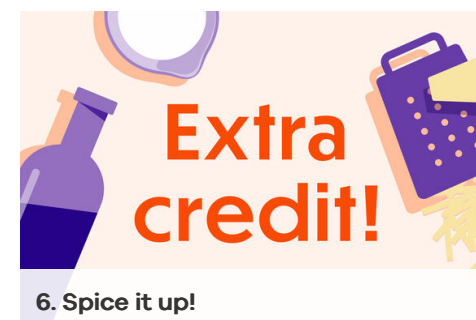
Drain **all but 1 tablespoon bacon fat** from skillet. Add **chopped ginger and garlic** and **all but 2 tablespoons of the scallions**. Cook over medium-high heat, stirring, until lightly browned and fragrant, about 1 minute. Add **rice** and **teriyaki mixture**. Cook over high heat, tossing and pressing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



5. Finish fried rice & serve

Add **bacon, peas, and scrambled egg** to same skillet, tossing to incorporate until peas are warmed through, about 2 minutes.

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



6. Spice it up!

If you're into spicy things, go ahead and drizzle your favorite spicy condiment over this stir-fry. Gochujang, chili garlic sauce, Sriracha—whatever you like!