



Mushroom & Spinach Congee

with Furikake & Fried Garlic



20-30min



2 Servings

We're pretty sure that congee—a dish consisting of soft, stewed rice and lots of aromatics found in various forms throughout Asia—is the gold standard of comfort food. This richly flavored vegetarian version features miso, silky spinach sautéed in sesame oil, golden-brown mushrooms, fried garlic chips, sliced scallions, and furikake (a savory Japanese seaweed-based seasoning).

What we send

- 5 oz sushi rice
- 1 oz fresh ginger
- ½ lb mushrooms
- 2 scallions
- 0.63 oz miso paste ⁶
- garlic
- ½ oz toasted sesame oil ¹¹
- 5 oz baby spinach
- ¼ oz furikake ¹¹
- ¼ oz mushroom seasoning

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- fine-mesh sieve
- box grater or microplane
- medium saucepan
- small skillet

Allergens

Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 580kcal, Fat 31g, Carbs 70g, Protein 10g



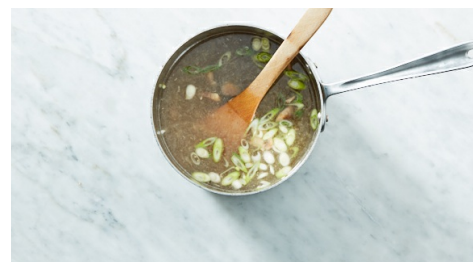
1. Prep ingredients

Rinse **rice** in a fine-mesh sieve until water runs clear; drain well. Peel **half of the ginger**; finely grate (save rest for own use). Clean **mushrooms** with a damp towel; trim the bottom ends from stems and thinly slice caps (cut any large mushrooms in half before slicing). Trim **scallions**, then thinly slice on an angle.



4. Fry garlic

Meanwhile, thinly slice **2 large garlic cloves**. In a small skillet, heat **2 tablespoons neutral oil** over medium. Add garlic and fry until golden, 2-3 minutes. Remove with slotted spoon. Drain on paper towel. Season with **salt**.



2. Build broth

In a medium saucepan, heat **1 tablespoon neutral oil** over high until shimmering. Add **mushrooms** and cook, stirring occasionally, until browned, about 7 minutes. Add **ginger, miso, mushroom seasoning, 6 cups water, ½ teaspoon salt**, and **half of the sliced scallions**. Cover and bring to a boil. Reduce heat to medium.



5. Stir-fry spinach

Wipe out skillet. Heat **half of the sesame oil** over medium and add **spinach**; cook, stirring until wilted, 2-3 minutes. Season with **a pinch each of salt and pepper**, and **½ teaspoon of the furikake**.



3. Add rice

Stir **rice** into broth. Cook, uncovered, at a brisk simmer, stirring frequently, until rice begins to break apart and broth is thick, 15-20 minutes. Season to taste with **salt** and **pepper**.



6. Finish & serve

Stir **half each of the fried garlic and remaining sliced scallions** into **congee**, then divide between bowls. Top with **spinach, remaining garlic and scallions**, and **a generous pinch of the furikake** (save any remaining furikake for own use). Drizzle with **remaining sesame oil**. Enjoy!