

MARLEY SPOON



Spicy Veggie Fried Rice

with Brussels Sprouts & Kimchi



20-30min



2 Servings

Sliced Brussels sprouts, protein-packed edamame, and pickled cucumbers make this fried rice a hefty main course with ample fresh pops of green. This is a choose-your-own-adventure meal: you can fold in all of the kimchi dressing for maximum spiciness, or just pass it at the table so everyone can adjust it to their own liking.

What we send

- 5 oz sushi rice
- 1 cucumber
- 1 oz fresh ginger
- 2 scallions
- ½ lb Brussels sprouts
- 1 oz rice vinegar
- 1 oz kimchi paste
- ½ oz toasted sesame oil ¹¹
- 5 oz edamame ⁶

What you need

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

Tools

- fine-mesh sieve
- small saucepan
- rimmed baking sheet
- large nonstick skillet

Allergens

Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 34g, Carbs 99g, Protein 21g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. In a small saucepan, combine rice and **1¼ cups water**. Bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, 17–20 minutes. Let sit, covered, for 5 minutes. Uncover and fluff with a fork. Transfer to a rimmed baking sheet, spreading into an even layer to cool.



4. Make kimchi dressing

In a separate small bowl, whisk to combine **kimchi paste**, **sesame oil**, and **remaining rice vinegar**. Season to taste with **salt** and **pepper**.



2. Prep ingredients

Meanwhile, trim ends from **cucumber** (peel, if desired), then thinly slice on an angle. Peel and finely chop **1½ tablespoons ginger**. Trim **scallions**, then thinly slice. Trim **Brussels sprouts**, remove any outer leaves if necessary, then cut crosswise in ¼-inch thick slices. In a small bowl, beat **1 large egg**.



5. Cook vegetables

Heat **2 tablespoons neutral oil** in a large nonstick skillet over medium-high. Add **chopped ginger**; cook, stirring, until fragrant, about 30 seconds. Add **Brussels sprouts** and **edamame**; season with **salt** and **pepper**. Cook, stirring frequently, until Brussels sprouts begin to brown and edamame is tender, 5–6 minutes. Using a spatula, push the vegetables to one side of the skillet.



3. Pickle cucumbers

In a medium bowl, combine **1 tablespoon rice vinegar** (save rest for step 4), **2 teaspoons sugar**, and **¼ teaspoon salt**, whisking until the sugar and salt dissolve. Add **cucumbers** and **2 tablespoons scallions**; toss gently to combine. Let stand, stirring occasionally, until ready to serve.



6. Finish & serve

Add **1 tablespoon neutral oil** and **beaten egg** to open side of skillet. Cook, stirring, until set, 1 minute. Add **rice** and **1 tablespoon of the kimchi dressing**; cook, stirring, until rice is warm, 1 minute. Season to taste with **salt** and **pepper**. Garnish **veggie fried rice** with **remaining scallions**. Serve with **pickled cucumbers** and **remaining dressing**. Enjoy!