



Vegetarian Poke Bowl with Crispy Seaweed & Spicy Mayo

 ca. 20min  2 Servings

We can't let the meat eaters have all the poke bowl fun, so we swapped the raw fish for a light omelet that's been rolled up and sliced. And you're still getting fun toppings like nori, edamame, and pickled radishes. AND, if you want an extra kick of umami, why not add a drizzle of soy sauce? We've got you covered!

WHAT WE SEND

- 5 oz sushi rice
- 1.8 oz ponzu sauce²
- 1 radish
- 5 oz edamame²
- 2 oz mayonnaise^{1,2}
- ½ oz chili garlic sauce
- 1 pkt nori sheets

WHAT YOU NEED

- kosher salt & ground pepper
- 3 large eggs¹
- sugar
- apple cider vinegar (or white wine vinegar)
- neutral oil

TOOLS

- small saucepan
- microwave
- 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 710kcal, Fat 38g, Carbs 69g, Protein 23g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil. Cover and cook over low heat until water is absorbed and rice is tender, about 17 minutes. Keep covered until ready to serve.



2. Prep egg & pickle radish

In a small bowl, beat **3 large eggs** with **1 tablespoon ponzu sauce** (reserve remaining for step 5) and **a pinch each of salt and sugar**.

Thinly slice **radish** crosswise. In a separate small bowl, stir to combine **radishes**, **1 tablespoon vinegar**, and **a pinch each of salt and sugar**. Set aside, stirring occasionally, until step 5.



3. Cook edamame & make sauce

Add **edamame** to a microwave-safe bowl with **1 tablespoon water**. Cover with a damp paper towel and microwave on high until heated through, about 2 minutes. Drain excess water and season with **salt** and **pepper**.

In a small bowl, stir to combine **all of the chili-garlic sauce**, **mayo**, and **1 tablespoon water**.



4. Cook eggs

Heat **2 teaspoons oil** in a medium nonstick skillet over medium until shimmering. Add **eggs** and swirl pan to spread to edges. Cover and cook until egg is set, 3–5 minutes. Use a spatula to slide out onto a cutting board. When **omelet** is cool enough to handle, roll up into a cylinder; cut crosswise into ½-inch wide ribbons.



5. Finish & serve

Fluff **rice** with a fork and stir in **remaining ponzu sauce**. Cut **nori** into thin strips using kitchen shears, if desired.

Serve **ponzu rice** topped with **eggs**, **edamame**, **nori**, and **pickled radishes**. Drizzle **spicy mayo** over top. Enjoy!



6. Make it meaty!

We made this a vegetarian dish for a reason, but if you have meat eaters at the table, check out our handy protein packs! Throw some chicken strips on top and dig in.