



Spinach & Mushroom Bibimbap

with Gochujang & Crispy Fried Eggs



20-30min



2 Servings

Bibimbap, a Korean rice bowl, is usually topped with vegetables and marinated beef. Omit the meat and you still have a completely satisfying vegetarian meal packed with textures and flavor. Here, we make ours with savory mushrooms, silky spinach, and crisp carrots. And no bibimbap would be complete without the fried egg and gochujang—the Korean chile paste that gives the dish its signature tangy-sweet and spicy kick.

What we send

- 5 oz sushi rice
- ½ lb baby Bella mushrooms
- 2 carrots
- garlic (use 1 large clove)
- 1 oz scallions
- rice vinegar (use 1 Tbsp)
- 1 oz gochujang ^{1,6,12}
- 3 oz baby spinach
- furikake ¹¹

What you need

- kosher salt & ground pepper
- sugar
- neutral oil, such as vegetable
- large eggs ³

Tools

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

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6), Sesame (11), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 560kcal, Fat 26g, Carbs 68g, Proteins 15g



1. Cook rice

Rinse **rice** in a fine-mesh sieve under running water until water runs clear. Place rice in a small saucepan with **1 cup water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 15 minutes. Remove from heat and let sit for 5 minutes. Cover to keep warm until ready to serve.



4. Finish stir-fry

Add **garlic** and **scallion whites** and **light greens** to skillet and cook, stirring, until fragrant, about 1 minute. Add **spinach** and cook, stirring, until just wilted, about 1 minute. Season to taste with **salt** and **pepper**. Transfer to a bowl and cover to keep warm.



2. Prep ingredients

Trim and discard ends from **mushrooms**; thinly slice caps. Peel **carrots**, then thinly slice on an angle. Peel and finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice, keeping dark greens separate. In a small bowl, whisk to combine **1 tablespoon rice vinegar**, **1½ teaspoons sugar**, **2 teaspoons water**, and **½ tablespoon gochujang** (or more depending on heat preference).



5. Fry eggs

Heat **2 tablespoons oil** in same skillet over high until shimmering. Carefully crack **2 large eggs** into skillet (they may splatter) and sprinkle lightly with **salt** and **pepper**. Cook, undisturbed, until edges are light brown and crispy and whites are just set, about 1 minute. Cover and cook, about 1 minute more (edges should be very crispy and yolks still runny).



3. Start stir-fry

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **carrots** and cook, without stirring, until golden-brown on one side, 2-3 minutes. Add **mushrooms** and sprinkle with a **pinch of salt**. Cook, stirring, until mushrooms are golden-brown and tender, about 5 minutes.



6. Finish rice & serve

Stir **half each of the furikake** and **scallion dark greens** into **rice**; fluff with a fork, and spoon into bowls. Top with **vegetables**, **eggs**, and **some of the gochujang sauce**, serving the rest at the table. Garnish with **remaining furikake** and **scallion dark greens**. Enjoy!