

DINNERLY



Di San Xian (Stir-Fried Eggplant & Peppers)

with Potatoes, Scallions & Jasmine Rice



40-50min



2 Servings

We bet you're more shy about pronouncing it than eating it! Say it loud for the people in the back— "Dee San Shee-aan". We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 12 oz Yukon gold potatoes
- 1 eggplant
- 1 green bell pepper
- 2 scallions
- 3 oz stir-fry sauce ^{2,3}
- ½ oz toasted sesame oil ¹

WHAT YOU NEED

- garlic
- neutral oil

TOOLS

- small saucepan
- microwave
- medium nonstick skillet

ALLERGENS

Sesame (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 650kcal, Fat 21g, Carbs 107g, Protein 11g



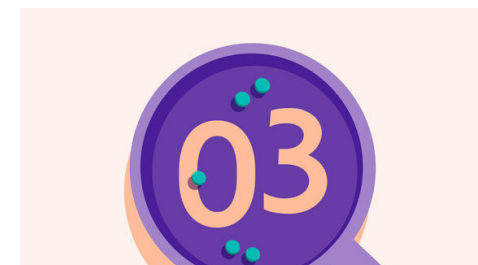
1. Cook rice

In a small saucepan, combine **rice** and **1¼ cups water**; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, 17–20 minutes. Keep covered off heat until ready to serve.



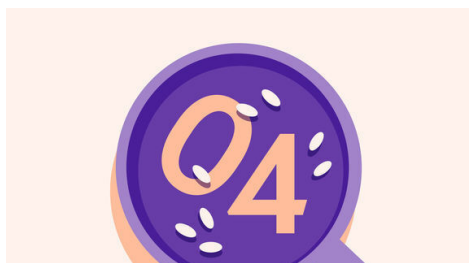
2. Prep potato

Peel **potato**, if desired; cut into 1-inch pieces. Place in a medium bowl and microwave, covered, until nearly tender with a slight bit of resistance when pierced with a fork, 3–5 minutes.



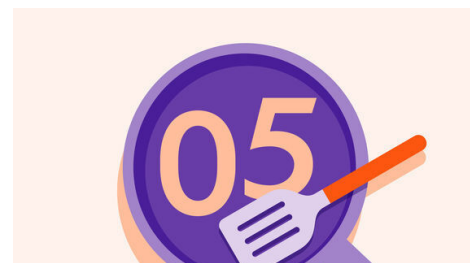
3. Prep ingredients

Peel **eggplant**, if desired; cut half into 1-inch pieces (save rest for own use). Halve **pepper**, discard stem and seeds, then cut into 1-inch pieces. Trim **scallions** and thinly slice, keeping dark greens separate. Finely chop **1 large garlic clove**.



4. Cook potato & eggplant

In a medium nonstick skillet, heat **1 tablespoon oil** over high. Add **potatoes** and cook, flipping pieces occasionally, until browned and tender, about 5 minutes; return to bowl. Heat **1 more tablespoon oil** over high. Add **eggplant** and cook, stirring frequently, until browned and tender, about 5 minutes. Transfer to bowl with potatoes.



5. Finish stir-fry

Heat **1 tablespoon oil** in same skillet over high. Add **scallion whites** and **garlic**; cook until fragrant, about 10 seconds. Add **peppers**; stir-fry until crisp-tender, 2–3 minutes. Add **potatoes, eggplant**, and **stir-fry sauce**. Stir-fry until vegetables are coated in sauce, about 1 minute. Remove from heat.



6. Serve

Stir in **scallion greens** and **half of the sesame oil**. Serve **stir-fry** with **rice**. Enjoy!