



Crispy Rice & Vegetables

with Shiitakes and Spicy Sesame Sauce



30-40min



2 Servings

Inspired by the flavors of bibimbap, this dish combines crispy rice, a colorful array of vegetables and a sweet and spicy chili sauce drizzled on top. The trick to crispy rice is gently spreading the rice in the pan and cooking it undisturbed for a good five minutes. Leaving a few clumps of rice (without pressing on them) ensures soft grains along with a good crust. Rice can burn quickly, so ma...

What we send

- white sushi rice
- light brown sugar
- sweet potato
- toasted sesame oil ¹¹
- flat leaf spinach
- shiitake mushrooms
- black sesame seeds

What you need

- 2 large eggs
- coarse salt
- olive oil

Tools

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

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.

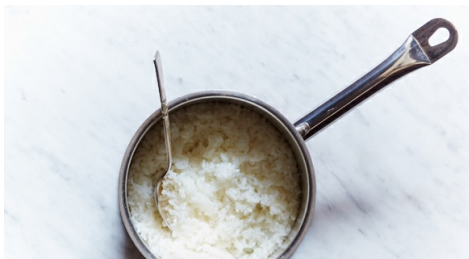
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 760.0kcal, Fat 26.6g, Proteins 20.0g, Carbs 106.2g



1. Cook rice

Place rice in a medium saucepan and cover with cold water. Use your hands to swish around the grains, pour out cloudy water, and repeat until water runs clear. Add 1 ¼ cup water to saucepan, bring to a boil over high heat, reduce heat to low, and cover. Cook until rice is tender and water absorbed, 15 minutes. Leave covered until ready to use.



2. Roast sweet potato

Slice sweet potato ½-inch thick and toss on ⅓ of baking sheet with 1 tablespoons oil; season with salt. Roast until beginning to soften, 10 minutes.



3. Make sauce & prep

Stir Gochujang, brown sugar, 2 teaspoons sesame oil, and 1 tablespoon water in a small bowl until smooth. Trim thick stems from spinach and wash well to remove any grit. Remove stems from shiitake mushrooms and halve caps. Toss caps with tamari and 1 tablespoon oil in a small bowl.



4. Roast mushrooms & spinach

Add mushrooms to remaining ⅔ of sheet and flip sweet potatoes over. Roast until sweet potatoes are golden and tender, 10 minutes more. Add spinach to sheet, placing over mushrooms, and roast until just wilted, about 2 minutes. Toss spinach on sheet with mushrooms and drizzle with remaining sesame oil; season with salt.



5. Make crispy rice

Heat 1 tablespoon oil in a large nonstick skillet over medium-high. Add cooked rice, spreading in a single layer (without pressing down), and cook undisturbed until golden and crisp, 5-7 minutes. (Check bottom as rice can burn quickly). Divide rice between two bowls and reserve skillet for eggs.



6. Cook eggs

Heat 1 tablespoon oil in the skillet over medium. Crack eggs into skillet, season with salt, and cook undisturbed until whites are set, 2-3 minutes (turning down heat if browning too quickly). Top rice with vegetables, eggs, sesame seeds, and a drizzle of sauce.