

MARLEY SPOON



Crispy Rice with Sweet Potatoes & Shiitakes

with Gochujang 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 sauce drizzled on top. The trick to crispy rice is gently spreading it in the pan and letting it cook 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 make sure to remove it from heat as soon as its done!

What we send

- 5 oz sushi rice
- 1 sweet potato
- 1 oz gochujang ⁶
- 2 oz dark brown sugar
- ½ oz toasted sesame oil ¹¹
- 2 (2 oz) shiitake mushrooms
- ½ oz tamari ⁶
- 5 oz baby spinach
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

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

Tools

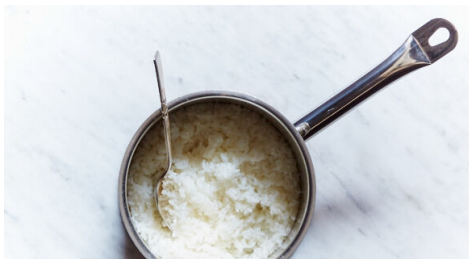
- small saucepan
- rimmed baking sheet
- medium nonstick skillet

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 840kcal, Fat 41g, Carbs 104g, Protein 17g



1. Cook rice

Preheat oven to 425°F with a rack in the lower third.

Rinse **rice** in a fine-mesh sieve until water runs clear. Add to a small saucepan with **1¼ cups water** and **½ teaspoon salt**. Bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



4. Roast mushrooms & spinach

Flip **sweet potatoes** and add **mushrooms** to other side of baking sheet.

Roast on lower oven rack until both are golden and tender, about 10 minutes. Place **spinach** over mushrooms and roast until just wilted, about 2 minutes. Drizzle spinach and mushrooms with **remaining sesame oil**; season to taste with **salt**.



2. Roast sweet potatoes

Scrub **sweet potato**, then cut into ½-inch thick rounds. Toss on one side of a rimmed baking sheet with **1 tablespoon neutral oil**; season with **salt**.

Roast on lower oven rack until beginning to soften, about 10 minutes.



5. Make crispy rice

Heat **1 tablespoon neutral oil** in a medium nonstick skillet over medium-high. Add **cooked rice**, spreading in a single layer (do not press down). Cook undisturbed until golden and crisp, 5-7 minutes (check bottom as rice can burn quickly). Divide rice between bowls and wipe out skillet.



3. Prep sauce & mushrooms

Meanwhile, in a small bowl, stir to combine **gochujang**, **1 tablespoon water**, and **2 teaspoons each of brown sugar, vinegar, and sesame oil**.

Wipe **mushrooms**, discard stems, and halve caps. Toss in a small bowl with **tamari** and **1 tablespoon neutral oil**.



6. Cook eggs & serve

Heat **1 tablespoon neutral oil** in same skillet over medium. Crack in **2 large eggs** and cook until whites are set and yolks are still runny, about 3 minutes.

Serve **crispy rice** topped with **vegetables, eggs, sesame seeds**, and **gochujang sauce**. Enjoy!