



Crispy Rice & Vegetables

with Shiitakes & 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

- 5 oz sushi rice
- 2 oz dark brown sugar
- 1 sweet potato
- ½ oz toasted sesame oil ¹¹
- 4 oz shiitake mushrooms
- 1 pkt mixed sesame seeds ¹¹
- ½ oz tamari in fish-shaped pod ⁶
- 1 oz gochujang ⁶
- 6 oz baby spinach

What you need

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

Tools

- medium nonstick skillet
- medium saucepan
- rimmed baking sheet

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 760kcal, Fat 26g, Carbs 106g, Protein 20g



1. Cook rice

Preheat oven to 425°F with a rack in the lower third. In a small saucepan, combine rice, 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 keep covered until ready to serve.



2. Roast sweet potato

Scrub sweet potato, then cut into ½-inch thick rounds. On one side of a rimmed baking sheet, toss sweet potatoes with 1 tablespoon neutral oil; season with salt. Roast on lower rack until beginning to soften, about 10 minutes.



3. Make sauce & prep

While sweet potatoes roast, in a small bowl, stir to combine gochujang, 1 tablespoon water, and 2 teaspoons each of brown sugar, vinegar, and sesame oil. Wipe shiitake mushrooms, discard stems, and halve caps. In a small bowl, toss mushrooms with tamari and 1 tablespoon neutral oil.



4. Roast mushrooms & spinach

Once sweet potatoes have roasted for 10 minutes, flip, then add mushrooms to other half of baking sheet. Roast until sweet potatoes and mushrooms are golden and tender, about 10 minutes more. 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.



5. Make crispy rice

Heat 1 tablespoon neutral 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 bowls and wipe out skillet.



6. Cook eggs

Heat 1 tablespoon neutral oil in same skillet over medium. Crack 2 large eggs into skillet and cook over medium heat until whites are set and yolks are still runny, about 3 minutes. Top rice with vegetables, eggs, sesame seeds, and a drizzle of sauce. Enjoy!