



DINNERLY



FAST

PICKY EATER
PROOF

Bacon & Egg Fried Rice with Peas and Scallions

 20-30min  2 Servings

Breakfast for dinner should be more of a regular thing. It doesn't have to mean sweet waffles and pancakes topped with syrup. It can also mean bacon. For dinner. Which....need we say more? Here we've taken inspiration from our classic Sunday morning bacon and eggs and spun them into a stir-fry that you won't want to miss. Eat it for dinner. Eat it for breakfast. We won't judge. We've got you co...

WHAT WE SEND

- jasmine rice
- peas
- scallion
- garlic
- thick cut bacon
- fresh ginger

WHAT YOU NEED

- 1 large egg ³
- kosher salt & ground pepper
- sugar
- white wine vinegar

TOOLS

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

ALLERGENS

Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Energy 740.0kcal, Fat 27.0g, Proteins 23.0g, Carbs 96.0g



1. Cook rice

Bring a medium saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta), stirring occasionally, for about 12 minutes, or until it is just tender. Drain in a fine-mesh sieve, rinse with cold water, and drain well again.



2. Prep ingredients

Peel and finely chop **1 teaspoon garlic**. Peel and finely chop **half of the ginger**. Thinly slice **scallions**. Slice **bacon** into ½-inch pieces. Whisk **1 large egg** in a small bowl. In a 2nd small bowl, whisk **all of the tamari, 1 tablespoon each water and vinegar**, and **1 teaspoon sugar**.



3. Cook egg & bacon

Heat **1 teaspoon oil** in a large nonstick skillet over medium-high. Add **egg** and scramble until soft curds form, about 1 minute. Transfer to a cutting board and cut into large pieces. Wipe skillet clean, if necessary, then add **bacon**. Cook over medium-high, stirring, until golden brown and crisp, about 4 minutes. Transfer to a paper towel-lined plate.



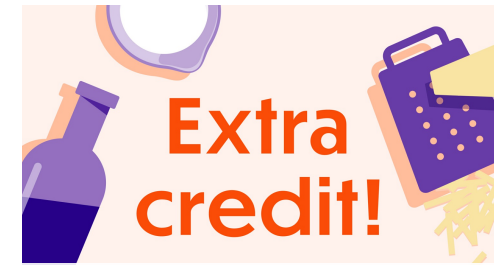
4. Cook aromatics

Drain **all but 1 tablespoon bacon fat** from skillet, then add **ginger, garlic**, and **all but 2 tablespoons scallions**. Cook, stirring, until lightly browned and fragrant, about 1 minute. Add **rice** and **sauce**; cook over high, pressing down to allow rice to crisp, tossing occasionally, and repeating until the rice is warmed through, about 4 minutes.



5. Finish fried rice & serve

Add **bacon, peas**, and **scrambled egg**, tossing to incorporate, until peas are warmed through, about 2 minutes. Serve **fried rice** topped with **remaining scallions**. Enjoy!



6. Spice it up!

If you're into spicy things, go ahead and drizzle any spicy condiment over the top of this stir-fry. Gochujang, chili garlic sauce, tabasco—whatever you've got!