



## Thai-Style Veggie Fried Rice

with Sweet Pickled Cucumber & Peanuts



20-30min



2 Servings

This Thai-style fried-rice is vegan, but a quick scrambled egg would be a flavorful protein boost while keeping it vegetarian.



## What we send

- jasmine rice
- Chinese broccoli
- cucumbers
- lime
- snow peas
- scallions

## What you need

- coarse kosher salt
- sugar

## Tools

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

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Energy 700.0kcal, Fat 36.0g, Proteins 13.0g, Carbs 82.0g



### 1. Boil rice

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



### 4. Stir-fry veggies

Heat **2 teaspoons oil** in a medium nonstick skillet over high until shimmering. Add **Chinese broccoli** and cook, stirring, about 2 minutes. Add **snow peas**, **¾ of the scallions**, and **a pinch of salt**; stir-fry until lightly browned in spots, about 1 minute more. Transfer to a bowl.



### 2. Prep pickles

While rice cooks, trim ends from **cucumbers** and thinly slice into ¼-inch half moons; transfer to a medium bowl. Squeeze in **1½ teaspoons lime juice**, then add **1 teaspoon sugar** and **½ teaspoon salt**, and toss to combine. Set aside and stir occasionally, until ready to serve. Cut **remaining lime** into wedges.



### 5. Crispy rice

Add **rice** and **1 tablespoon oil** to the skillet. Cook on high, pressing down to allow rice to crisp, tossing occasionally and repeating, until the rice is warmed through, about 4 minutes.



### 3. Prep vegetables & sauce

Slice **Chinese broccoli** crosswise into ½-inch pieces. Trim ends from **snow peas** and cut crosswise into ¼-inch pieces. Trim ends from **scallions** and thinly slice. Roughly chop **peanuts**. In a small bowl, combine **all of the tamari and curry paste**, **1 teaspoon sugar**, and **1 tablespoon oil**.



### 6. Finish & serve

Add **veggies** and **curry sauce** to skillet and cook, tossing frequently until liquid is absorbed, about 2 minutes; season to taste with **salt**. Top **fried rice** with **pickled cucumbers** (and some of the pickling liquid, if desired), **chopped peanuts**, and **remaining scallions**. Serve with **lime wedges** on the side for squeezing over. Enjoy!