



DINNERLY



Kimchi Fried Rice with Green Beans & Crispy Eggs

 ca. 20min  2 Servings

We like to give ourselves a pat on the back just for getting through another day filled with life. But we REALLY give ourselves kudos when we top it off with a dinner that makes us feel accomplished—like this one, which involves making a quick DIY cabbage kimchi. The fried rice is already comforting, but throw an egg on there? Next level warm and fuzzies. We've got you covered!

WHAT WE SEND

- jasmine rice
- kimchi paste
- scallions
- green beans
- shredded cabbage blend
- garlic

WHAT YOU NEED

- 2 large eggs
- apple cider vinegar
- kosher salt & ground pepper

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 680.0kcal, Fat 38.0g, Proteins 15.0g, Carbs 75.0g



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

While rice cooks, trim ends from **scallions**, then thinly slice. In a large bowl, combine **kimchi paste**, **1 tablespoon vinegar**, $\frac{1}{4}$ **teaspoon salt**, and **a few grinds pepper**. Whisk in **2 tablespoons oil**. Add **cabbage** and $\frac{2}{3}$ of the **scallions**. Gently squeeze the cabbage until it wilts slightly.



3. Stir-fry veggies

Trim ends from **green beans**; break in half. Peel and finely chop **1 large garlic clove**. Heat **2 teaspoons oil** in a large nonstick skillet over high. Add **green beans** and **a pinch of salt**. Cook until crisp-tender and browned in spots, about 4 minutes. Add **garlic**, **cabbage** and **any juices**. Cook until cabbage is crisp-tender, about 3 minutes.



4. Add rice

To same skillet, add **rice** and **1 tablespoon oil**. Cook on high, pressing down to allow rice to crisp, tossing occasionally and repeating, until the rice is warmed through, about 4 minutes. Transfer **fried rice** to plates. Wipe out skillet.



5. Fry eggs & serve

Heat **1 tablespoon oil** in same skillet over medium. Crack **2 large eggs** into skillet; season with **salt** and **pepper**. Cook until edges are light brown and crispy and the whites are just set, 1–2 minutes. Cover; cook until yolks are just set but still runny, about 1 minute. Top **fried rice** with **fried eggs**, **remaining scallions**, and **some or all of the tamari**. Enjoy!



6. Take it to the next level

Brown some ground pork to add to the dish for any must-have-meat-eaters in your house. Use the same skillet and brown it separately before you cook the veggies in step 3.