



Mushroom & Spinach Congee

with Furikake and Fried Garlic



20-30min



4 Servings

We're pretty sure that congee—a dish consisting of soft, stewed rice and lots of aromatics found in various forms throughout Asia—is the gold standard of comfort food. This richly flavored vegetarian version features miso, silky spinach sautéed in sesame oil, golden-brown mushrooms, fried garlic chips, sliced scallions, and furikake (a savory Japanese seaweed-based seasoning). Cook, relax, and ...

What we send

- fresh ginger
- sushi rice
- garlic
- scallions
- white button mushrooms
- baby spinach
- toasted sesame oil ¹¹

What you need

- coarse kosher salt
- freshly ground pepper

Tools

- fine-mesh sieve
- medium skillet

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

Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 522.0kcal, Fat 18.6g, Proteins 10.8g, Carbs 76.6g



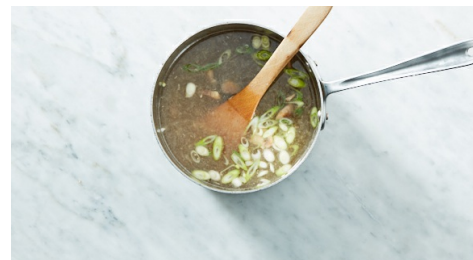
1. Prep ingredients

Rinse **rice** in a fine-mesh sieve until water runs clear; drain well. Peel and finely grate **ginger**. Clean **mushrooms** with a damp towel, then trim the bottoms from stems, and thinly slice caps (cut any large mushrooms in half before slicing). Trim ends from **2/3 of the scallions** (save rest for own use), then thinly slice on a diagonal.



4. Fry garlic

Meanwhile, peel and thinly slice **4 large cloves garlic**. In a medium skillet, heat **3 tablespoons neutral oil** over medium. Add **garlic slices** and fry until golden, 2-3 minutes. Remove with slotted spoon. Drain on paper towel. Season with **salt**.



2. Build broth

In a large saucepan, heat **2 tablespoons neutral oil** over high until shimmering. Add **mushrooms** and cook, stirring occasionally, until browned, 8-10 minutes. Add **ginger**, **1/4 cup miso** (save rest for step 3), **9 cups water**, **2 teaspoons salt**, and **half of the scallions**. Cover and bring to a boil. Reduce heat to medium.



5. Stir-fry spinach

Wipe out skillet. Heat **half of the sesame oil** over medium and add **spinach**; cook, stirring until wilted, 2-3 minutes. Season with **a pinch each salt and pepper**, and **1/2 teaspoon of the furikake**.



3. Add rice

Stir **rice** into broth. Cook at a brisk simmer, stirring frequently, until rice is breaking apart and broth is thick, about 20 minutes. Stir in **remaining miso**. Season to taste with **salt and pepper**.



6. Finish & serve

Stir **half each of the fried garlic and remaining scallions** into **congee**, then divide between bowls. Top with **spinach, remaining garlic and scallions**, and **a generous pinch of the furikake** (save any remaining furikake for own use). Drizzle with **remaining sesame oil**. Enjoy!