



Quinoa "Fried Rice"

with Roasted Mushrooms & Kale



30-40min



2 Servings

Major flavor players like tamari, sesame oil, fresh ginger, and garlic add plenty of pizzazz to this healthier take on fried rice, using nutty, protein-rich quinoa instead of white rice. Be sure to let your skillet get hot before sautéing the quinoa, as those crispy bites truly make the dish. Cook, relax, and enjoy!

What we send

- white quinoa
- Sriracha packets
- fresh ginger
- garlic
- fresh basil
- cremini mushrooms
- scallions
- curly kale
- toasted sesame oil ¹¹

What you need

- 2 large eggs ³
- coarse kosher salt
- freshly ground pepper
- sugar

Tools

- large nonstick skillet
- rimmed baking sheet
- small 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

Egg (3), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

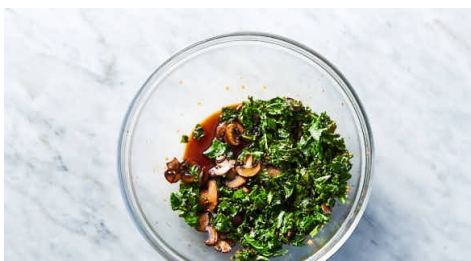
Nutrition per serving

Calories 773kcal, Fat 69g, Carbs 31g, Proteins 15g



1. Cook quinoa & mushrooms

Preheat oven to 425°F with a rack in the upper third. In a small saucepan, bring **quinoa, a pinch of salt, and ¾ cup water** to a boil. Cover, reduce to low, and simmer until tender and **water** is absorbed, about 17 minutes. Spread on a plate to cool.



4. Make marinade

Peel and finely chop **half of the ginger** (save rest for own use). Peel and finely chop **2 large garlic cloves**. In a large bowl, combine **sesame oil, tamari, ½ teaspoon chopped ginger, 1 Sriracha packet, 1 teaspoon sugar, and 1 tablespoon water**, whisking until **sugar** dissolves. Add **mushrooms** and **kale** to bowl and toss to combine.



2. Prep mushrooms & kale

Pick **basil leaves** from stems, and chop half of the leaves. Trim ends from **scallions**, thinly slice. Cut **mushrooms** crosswise into ¼-inch slices. Strip **kale leaves** from stems, coarsely chop leaves, discarding stems. In a large bowl, massage kale with **2 tablespoons each water and oil** and **a pinch of salt** until leaves wilt slightly.



5. Assemble fried quinoa

Heat **2 tablespoons oil** in large nonstick skillet over medium-high. Add **garlic, half of scallions, and remaining ginger**; cook until fragrant, 1-2 minutes. Add **quinoa, mushrooms, kale, and marinade**; cook until warm, 1-2 minutes. Stir in chopped **basil**. Transfer to plates.



3. Roast veggies

Place **mushrooms** on a rimmed baking sheet and toss with **3 tablespoons oil, ¼ teaspoon salt, and a few grinds of pepper**. Roast, stirring once, until tender, about 10 minutes. Using spatula, move mushrooms to one half of the baking sheet. Add **kale** to the other half. Roast until kale is tender, stirring once, about 8 minutes.



6. Finish & serve

Wipe out skillet, return to stovetop. Heat **1 tablespoon oil** over medium-high. Add **eggs**, cook until edges are set, 1-2 minutes. Carefully, spoon **hot oil** over **egg** until white is set and yolk is runny, 1-2 minutes. Place **eggs** on top of **quinoa**. Cut **eggs**, tossing with quinoa. Tear remaining **basil** over top; garnish with remaining **scallions** and **Sriracha**. Enjoy!