



## Quinoa "Fried Rice"

with Roasted Mushrooms & Kale



30-40min



4 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

- cremini mushrooms
- white quinoa
- fresh ginger
- fresh basil
- garlic
- scallions
- Sriracha sauce
- curly kale
- toasted sesame oil <sup>11</sup>

## What you need

- 4 large eggs <sup>3</sup>
- coarse kosher salt
- freshly ground pepper
- sugar

## Tools

- large nonstick skillet
- medium saucepan
- rimmed baking sheet

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.

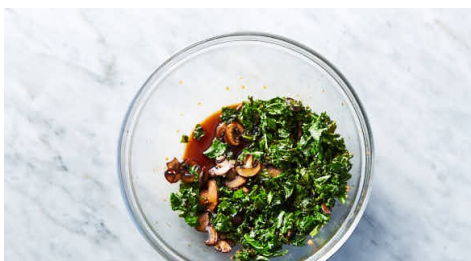
## Nutrition per serving

Calories 487kcal, Fat 41g, Carbs 23g, Proteins 31g



### 1. Cook quinoa

Preheat oven to 425°F with a rack in the upper third. In a medium saucepan, bring **quinoa, a pinch of salt, and 1½ cups 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 **ginger**. Peel and finely chop **2 large garlic cloves**. In a large bowl, combine **sesame oil, tamari, 1 teaspoon chopped ginger, 2 Sriracha packets, 1 teaspoon sugar, and 1 tablespoon water**, whisking until **sugar** dissolves. Add **mushrooms** and **kale** to bowl and toss to combine.



### 2. Prep vegetables

Pick **basil leaves** from stems, then chop half of leaves. Trim ends from **scallions**, then thinly slice. Cut **mushrooms** crosswise into ¼-inch slices. Strip **kale leaves** from stems, coarsely chop leaves, discard 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, about 1 minute. Add **quinoa, mushrooms, kale, and marinade**; cook until warm, 1–2 minutes. Stir in chopped **basil**. Transfer to plates, then wipe out skillet and return to stovetop.



### 3. Roast veggies

Place **mushrooms** on a rimmed baking sheet; toss with **3 tablespoons oil, ¼ teaspoon salt, and a few grinds 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

Heat **2 tablespoons oil** in same skillet over medium-high. Add **eggs**, cook until edges are set, 1–2 minutes. Carefully, spoon **hot oil** over **eggs**, until whites are set and yolks are runny, 1–2 minutes. Place eggs on top of **quinoa**. Cut **eggs**, tossing with quinoa. Tear remaining **basil** leaves over top, and garnish with remaining **scallions** and **Sriracha**. Enjoy!