



## Spicy Veggie Fried Rice

with Brussels Sprouts and Kimchi



20-30min



4 Servings

Sliced Brussels sprouts, protein-packed edamame, and scallions give our spicy veggie fried rice substance and lots of fresh pops of green! This is a choose-your-own-adventure meal: fold in all of the kimchi dressing for maximum spice, or just pass it at the table so everyone can add their own perfect amount of heat. Lucky enough to have leftovers? Top the reheated rice with a fried egg! Cook, r...

## What we send

- fresh ginger
- sushi rice
- cucumbers
- rice vinegar
- kimchi paste
- Brussels sprouts
- toasted sesame oil <sup>11</sup>
- scallions

## What you need

- 2 large eggs <sup>3</sup>
- kosher salt & ground pepper
- sugar

## Tools

- fine-mesh sieve
- large 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

Egg (3), Sesame (11). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 570kcal, Fat 22g, Carbs 79g, Proteins 16g



### 1. Make sushi rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a medium saucepan with **2 cups water** and **½ teaspoon salt**. Bring to a boil. Cover and cook over low for 15 minutes. Let sit for 5 minutes. Uncover and fluff with a fork. Transfer to a large plate, spreading in an even layer to cool.



### 4. Make kimchi dressing

Meanwhile, in a small bowl, whisk **kimchi paste**, **sesame oil**, and **2 tablespoons rice vinegar** to combine (save rest for own use). Season to taste with **salt** and **pepper**.



### 2. Prep ingredients

Meanwhile, trim ends from **cucumbers**, then thinly slice on an angle. Peel and finely chop or grate **ginger**. Trim ends from **scallions**, then thinly slice. Cut **Brussels sprouts** crosswise in ¼-inch slices down to the stem end, then discard stem. In a medium bowl, lightly beat **2 large eggs** with a fork.



### 5. Cook Brussels sprouts

In large nonstick skillet, heat **2 tablespoons oil** over medium-high. Add **ginger**, cook until fragrant, about 30 seconds. Add **Brussels sprouts**, **edamame**, **½ teaspoon salt**, and **a few grinds pepper**. Cook, stirring frequently, until Brussels sprouts begin to brown and edamame is tender, about 6 minutes. Using a spatula, push the veggies to 1 side of the skillet.



### 3. Pickle cucumbers

In a 2nd medium bowl, combine **3 tablespoons of the rice vinegar**, **1 tablespoon sugar**, and **½ teaspoon salt**, whisking until the sugar and salt dissolve. Add **cucumbers** and **2 tablespoons sliced scallions**. Toss gently to combine. Let stand, stirring occasionally, until ready to serve.



### 6. Finish & serve

Add **2 tablespoons oil** and **eggs** to skillet. Cook until set, about 1 minute. Add **rice** and **2 tablespoons of kimchi dressing**. Cook, stirring, until rice is warm, about 1 minute. Season to taste with **salt** and **pepper**. Garnish with **remaining scallions**. Serve with **pickled cucumbers**. Pass **remaining dressing** at the table for drizzling over top. Enjoy!