



LOW CALORIE
NO ADDED GLUTEN

Mushroom Fried Rice

with Chili Vinaigrette



30-40min



2 Servings

Better than take-out, this veggie take on fried rice features some classic ingredients –ginger, scallions, lightly beaten egg–and some Marley Spoon favorites that take it over the top–Chinese broccoli, mushrooms, and a chili vinaigrette. Get the rice going first, so you can prep your veggies as it cooks, and the rice has time to cool before everything comes together in the skillet!

What we send

- scallions
- rice vinegar
- tamari in fish-shaped pods ⁶
- jasmine rice
- chili garlic sauce ¹⁷
- cremini mushrooms
- Chinese broccoli
- fresh ginger

What you need

- kosher salt & ground pepper

Tools

- fine-mesh sieve
- nonstick skillet
- microplane or grater
- rimmed baking sheet
- 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

Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 560kcal, Fat 17g, Carbs 85g, Proteins 14g



1. Cook rice

Peel **ginger**; thinly slice $\frac{1}{2}$, then finely grate other $\frac{1}{2}$. Rinse **rice** in a fine-mesh sieve until water runs clear. Add to a small saucepan with **sliced ginger**, $\frac{1}{4}$ **teaspoon salt**, and **1 $\frac{1}{2}$ cups water**; bring to a boil. Reduce heat to low, cover, cook until rice is tender and water is absorbed, 17 minutes. Spread on a rimmed baking sheet to cool at room temperature.



4. Cook vegetables

In a large nonstick skillet, heat **1 tablespoon oil** over medium-high. Add **mushrooms** and **broccoli stems**. Cook, stirring, until broccoli is crisp-tender and mushrooms are browned, about 6 minutes. Add **1 $\frac{1}{2}$ teaspoons of the tamari**, stirring to combine.



2. Prep ingredients

Meanwhile, trim stem ends from **mushrooms**, then thinly slice caps. Slice **broccoli stems** $\frac{1}{4}$ -inch thick on an angle. Stack **broccoli leaves**, roll like a cigar, then slice crosswise into wide ribbons. Trim ends from **scallions**, then thinly slice.



5. Add rice

Add **broccoli leaves**, **remaining grated ginger**, and **half of the scallions**. Cook, stirring, until leaves are just wilted, about 2 minutes more. Add **1 tablespoon oil** along with **cooked rice** and **$\frac{1}{2}$ teaspoon salt**. Stir to combine. Cook, pressing down with a spoon to crisp rice, tossing occasionally and repeating, until rice is warm, about 3 minutes.



3. Make spicy vinaigrette




In a medium bowl, whisk together **all of the chili sauce**, **2 teaspoons of the rice vinegar**, and **$\frac{1}{2}$ teaspoon of the grated ginger**. Whisk in **1 tablespoon oil**. Season with **$\frac{1}{2}$ teaspoon salt** and a **few grinds pepper**.



6. Finish & serve

In a small bowl, beat together **1 large egg** with **remaining tamari**. Make a well in the **rice**. Add **$\frac{1}{2}$ tablespoon oil** into the well, pour in egg mixture and cook until just set, about 30 seconds. Stir eggs into the fried rice. Transfer **fried rice** to bowls, garnish with **remaining scallions**, and drizzle with **spicy vinaigrette**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**