



## Mushroom & Spinach Congee

with Furikake and Fried Garlic



20-30min



2 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

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

## What you need

- coarse kosher salt
- freshly ground pepper

## Tools

- fine-mesh sieve
- small 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 665kcal, Fat 22g, Carbs 101g, Proteins 12g



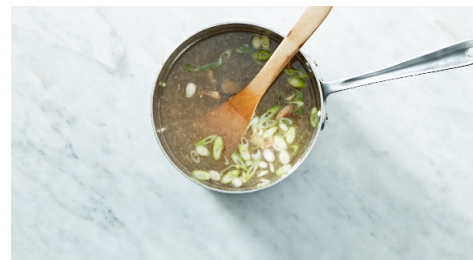
### 1. Prep ingredients

Rinse **rice** in a fine-mesh sieve until water runs clear; drain well. Peel **half of the ginger**; finely grate (save rest for own use). 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 **scallions**, then thinly slice on a diagonal.



### 4. Fry garlic

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



### 2. Build broth

In a medium saucepan, heat **1 tablespoon neutral oil** over high until shimmering. Add **mushrooms** and cook, stirring occasionally, until browned, about 7 minutes. Add **ginger**, **2 tablespoons miso** (save rest for step 3), **6 cups water**, **1½ 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 **½ teaspoon of the furikake**.



### 3. Add rice

Stir **rice** into broth. Cook, uncovered, at a brisk simmer, stirring frequently, until rice is breaking apart and broth is thick, 15-20 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!