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Crispy Scallion Rice Cake

with Veggie Stir-Fry & Kimchi Mayo



30-40min



4 Servings

What's better than sushi rice? Sushi rice flecked with toasted ginger and sesame seeds, and then pressed into a cake! The crisp, golden-brown bottom crust is a game changer that adds both texture and a nutty flavor. The rice cakes are topped with a kale stir-fry and protein-rich edamame, a shower of sliced scallions, and a generous drizzle of kimchi mayo. Cook, relax, and enjoy!

What we send

- scallions
- fresh ginger
- curly kale
- sushi rice
- kimchi paste
- shelled edamame ⁶
- rice vinegar
- mayonnaise ^{3,6}
- toasted sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- sugar

Tools

- fine-mesh sieve
- nonstick skillet
- 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), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 88g, Carbs 72g, Proteins 46g



1. Cook rice

Peel and finely chop **ginger**. Rinse **rice** in a fine-mesh sieve until water runs clear. In a medium saucepan, heat **2 teaspoons oil** and half of the chopped ginger. Cook, stirring, until fragrant, 30 seconds. Add **rice, 2 cups water**, and **1 teaspoon salt**. Bring to a boil. Cover, reduce heat to low; cook until rice is tender and water is absorbed, 15 minutes.



4. Add kale & edamame

Add **kale, edamame, 1/3 cup water**, and **a generous pinch each salt and pepper**. Cook, stirring frequently, until kale is tender, about 4 minutes. Stir in **rice vinegar** and **1/4 teaspoon sugar**. Season to taste with **salt and pepper**. Transfer to a bowl and cover to keep warm. Wipe out skillet.



2. Prep ingredients

Meanwhile, trim ends from **scallions**, then thinly slice. Strip **kale leaves** from stems, discarding stems, then coarsely chop leaves. In a medium bowl, whisk together **mayonnaise, kimchi paste**, and **1 tablespoon each water and oil**. Season **kimchi mayo** to taste with **salt and pepper**.



5. Crisp rice

Fluff **rice** with a fork and stir in **2 1/2 teaspoons of the sesame seeds**. Season to taste with **salt and pepper**. Heat **3 tablespoons oil** in the same skillet over high until shimmering. Add rice to the hot skillet and spread into a single layer, pressing down with a spatula to flatten. Cook until the bottom is crispy and golden brown, about 10 minutes.



3. Stir-fry aromatics

In a large nonstick skillet, heat **1 1/2 tablespoons oil** over medium-high until shimmering. Add **remaining chopped ginger** and **half of the scallions**. Cook until ginger is fragrant and scallions are barely softened, about 30 seconds.



6. Finish & serve

Carefully slide **rice cake** onto a platter, or break up and divide between plates. Spoon **edamame, kale**, and **any pan juices over rice**. Drizzle with **kimchi mayo**. Sprinkle with **remaining sesame seeds** and **scallions**. Enjoy!