



Stir-Fried Veggie Congee

with Ginger-Chili Oil & Fried Eggs



20-30min



4 Servings

Congee, a traditional Chinese rice porridge, is the perfect example of comfort food in a bowl. Traditionally this dish is served as a nutritious and filling breakfast, and who doesn't love breakfast for dinner? Our congee is flavored with warming ginger and toasted sesame oil, topped with sweet, crisp stir-fried snow and snap peas and a sunny side up egg for a hit of protein and yolk-y richness...

What we send

- crushed red pepper flakes
- snow peas
- garlic
- fresh ginger
- jasmine rice
- sugar snap peas
- toasted sesame oil ¹¹
- scallions
- fresh cilantro

What you need

- kosher salt & ground pepper

Tools

- fine-mesh sieve
- nonstick skillet
- pot

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 480kcal, Fat 26g, Carbs 50g, Proteins 12g



1. Prep rice & aromatics

Rinse **rice** in a fine-mesh sieve until water runs clear. Trim ends from **scallions**, then thinly slice. Peel and thinly slice **ginger**. Cut half of the ginger slices into fine matchsticks, leaving the rest sliced. In a large pot, combine rice, sliced ginger, half of the scallions, **10 cups water**, and **2½ teaspoons salt**; cover to bring to a boil over high heat.



4. Make toppings

Heat **¼ cup oil** in a large nonstick skillet over high. Add **ginger matchsticks**, **garlic**, and **remaining scallions**. Cook until golden, 2-3 minutes. Transfer to a small bowl and stir in **2 teaspoons sesame oil** and **a pinch each salt and crushed red pepper**. Add **1 teaspoon oil** to same skillet over medium. Fry **4 eggs**, sunny side-up, until whites are set, 3-4 minutes.



2. Cook rice

Once boiling, uncover **rice**, and reduce heat to medium-high. Cook, stirring frequently, until rice is breaking apart and broth is thick, 20-25 minutes. Season to taste with **salt** and **pepper**. Pick out and discard **ginger slices** and cover to keep warm off the heat.



5. Make stir-fry

Transfer **eggs** to a plate. Heat **1 tablespoon oil** in same skillet over medium-high. Add **snow peas** and **snap peas**, season with **salt** and **pepper** and stir-fry until lightly charred and crisp-tender, about 4 minutes.



3. Prep ingredients

Trim ends from **sugar snap peas** and **snow peas**, and slice both on an angle. Peel and thinly slice **3 large garlic cloves**. Pick **cilantro leaves** from stems, discarding stems.



6. Assemble & serve

Spoon **congee** into bowls and top with **stir-fried vegetables**, **fried eggs**, **cilantro leaves**, a drizzle of **ginger-sesame oil**, and a sprinkle of **salt**. Enjoy!