



# DINNERLY



FAST

NO ADDED GLUTEN

## Crispy Ginger Rice Cake with Edamame, Snow Peas & Kimchi Mayo

 20-30min  2 Servings

This crispy ginger rice cake is just as much about texture as it is about addictive flavor. There's layers of crispy, crunchy, and soft thanks to the crunchy rice outside, the chewy rice insides, and the crisp green veggies that top it all off. The creamy kimchi mayo will have you diving in for bite after bite until each and every grain of rice is gone. We've got you covered!

## WHAT WE SEND

- mayonnaise <sup>3,6</sup>
- sushi rice
- kimchi paste
- snow peas
- edamame <sup>6</sup>
- fresh ginger
- garlic

## WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper

## TOOLS

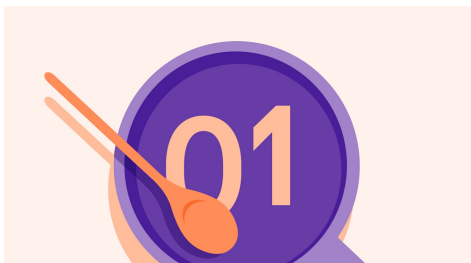
- fine-mesh sieve
- nonstick skillet
- saucepan

## ALLERGENS

Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 800kcal, Fat 54g, Carbs 69g, Proteins 11g



### 1. Cook rice

Peel and finely chop **half of the ginger**. Rinse **rice** in a fine-mesh sieve until water runs clear. In a small saucepan, heat **1 teaspoon oil** over medium-high; add chopped ginger. Cook, stirring, until fragrant. Add rice, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water absorbed, 15 minutes.



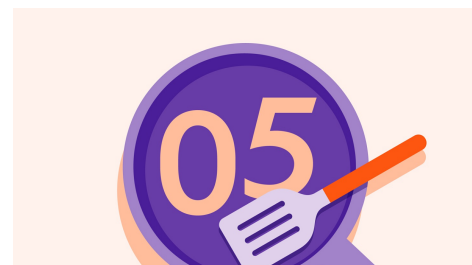
### 4. Crisp rice

Stir **chopped garlic** into **rice**. Season to taste with **salt and pepper**. Heat **2 tablespoons oil** in same skillet over medium-high until shimmering. Add rice 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 (watch closely).



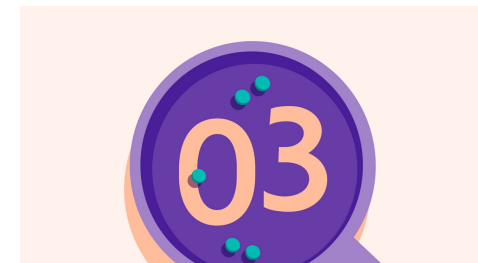
### 2. Prep ingredients & mayo

Peel and finely chop **1 teaspoon garlic**. Trim stem ends from **snow peas** and slice crosswise into thirds. In a medium bowl, whisk together **1 tablespoon vinegar** and **2 tablespoons oil**. In a small bowl, whisk **mayonnaise** with **1 tablespoon each kimchi paste and 1 tablespoon water**. Season **kimchi mayo** to taste with **salt and pepper**.



### 5. Finish & serve

Carefully flip or slide the **rice cake** onto a platter, or break up and serve on plates. Top **crispy ginger rice cake** with **edamame and snow peas**. Drizzle **kimchi mayo** over top. Enjoy!



### 3. Stir-fry aromatics

Bring **1 cup salted water** to a boil in a medium nonstick skillet. Add **edamame and snow peas** and simmer for 2 minutes. Drain, rinse under cold water, and drain again. Add edamame and snow peas to bowl with **vinaigrette**. Stir to combine; season to taste with **salt and pepper**. Wipe skillet clean.



### 6. Put an egg on it!

The only thing that would make a pretty decadent dish even more decadent is the addition of a perfectly cooked fried egg. Let that runny, rich, golden yolk shine!