



# DINNERLY



**FAST**

**NO ADDED GLUTEN**

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

 20-30min  4 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
- garlic
- kimchi paste
- edamame <sup>6</sup>
- fresh ginger
- snow peas

#### 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 630kcal, Fat 43g, Carbs 51g, Proteins 9g



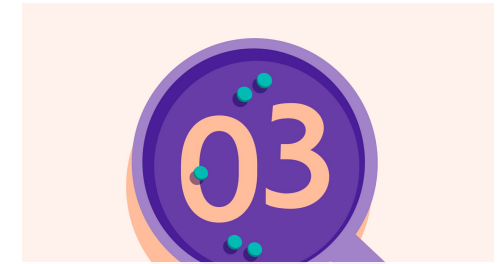
#### 1. Cook rice

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



#### 2. Prep ingredients & mayo

Peel and finely chop **2 teaspoons 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 **kimchi paste** and **2 tablespoons water**. Season **kimchi mayo** to taste with **salt** and **pepper**.



#### 3. Stir-fry aromatics

Bring **1 cup salted water** to a boil in a large 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.



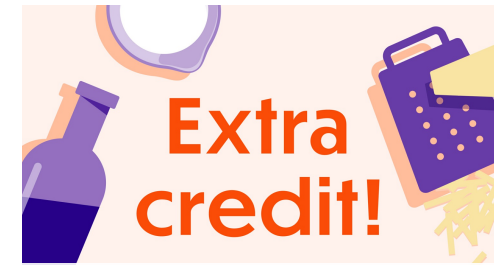
#### 4. Crisp rice

Stir **chopped garlic** into **rice**. Season to taste with **salt** and **pepper**. Heat **¼ cup 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).



#### 5. Finish & serve

Carefully flip or slide the **rice cake** onto a platter, or break up and divide between plates. Top **crispy ginger rice cakes** with some of the **edamame and snow peas**. Drizzle **kimchi mayo** over top. Serve **remaining veggies** and **kimchi mayo** alongside. Enjoy!



#### 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!