





## Sushi Rice Bowl

with Tofu, Carrots & Shiitakes

 30-40min  2 Servings

Think of this dish as a deconstructed vegetable fried rice. The rice (sushi rice) is topped with shiitakes, carrots, and scallions that are oven-roasted rather than stir-fried, and an egg that is sunny-side up rather than scrambled. Drizzle with as much or as little of the spicy-tangy dressing as you like. Cook, relax, and enjoy!



## What we send

- scallions
- carrots
- shiitake mushrooms
- toasted sesame oil <sup>11</sup>
- sushi rice
- baby kale
- rice vinegar

## What you need

- 2 large eggs <sup>3</sup>
- coarse salt
- sugar

## Tools

- fine-mesh sieve
- large nonstick skillet
- rimmed baking sheet
- small 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), Sesame (11). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

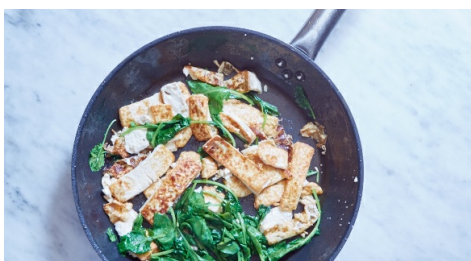
### Nutrition per serving

Calories 760kcal, Fat 33g, Carbs 76g, Proteins 35g



### 1. Prep ingredients

Preheat oven to 450°F. Trim roots and tips from scallions and cut crosswise into 1-inch pieces. Peel, trim, and cut carrots into thin matchsticks. Remove stems from shiitakes and thickly slice caps crosswise. Drain tofu and pat dry; cut in half horizontally through the middle, then into ½-inch slices.



### 4. Saute tofu

Heat 1 tablespoon oil and remaining sesame oil in a nonstick skillet over medium-high. Add tofu (it's OK if it breaks) and cook, flipping halfway through (scrape up if sticking), until golden, 7-8 minutes. Move tofu to one side, add kale, season with salt, and cook until just wilted, about 1 minute. Combine and transfer to a bowl.



### 2. Roast vegetables

Combine 3 tablespoons oil with ½ teaspoon sesame oil in a large bowl. Add scallions, carrots, and shiitakes, season with salt, and toss to combine. Transfer to a rimmed baking sheet and roast, stirring once or twice, until tender and lightly charred, about 15 minutes.



### 5. Make dressing

In a small bowl, combine gochujang with vinegar, ½ teaspoon sugar, and 1 tablespoon water.



### 3. Make rice

Meanwhile, rinse rice in a fine-mesh sieve until water runs clear. Transfer to a small saucepan and add 1 cup water and a pinch of salt. Bring to a boil. Cover and simmer until water is absorbed and rice is tender, about 16 minutes. Keep covered until ready to use.



### 6. Fry eggs

Wipe out skillet. Add 1 tablespoon oil and heat over medium-high. Crack eggs into skillet and cook until whites are set and yolk is runny, about 3 minutes. Spoon rice into bowls, top with vegetables, tofu and kale, and fried eggs. Drizzle with some of the dressing and serve remaining on the side. Enjoy!