



## Summer Fried Rice

with Bok Choy, Snow Peas, and Edamame



20-30min



2 Servings

Fried rice is the perfect dish. You get your daily dose of grains from the rice, protein from the eggs, and veggies from whatever you choose to mix-in! You can add to the basic foundation in any which way your heart (and stomach) desire! Here we've combined tender bok choy, snow peas, and edamame for an extra protein boost. We've got you covered!



## What we send

- fresh cilantro
- basmati rice
- garlic
- baby bok choy
- snow peas
- fresh ginger
- packets chili garlic sauce <sup>17</sup>

## What you need

### Tools

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

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 723.0kcal, Fat 35.4g, Proteins 24.0g, Carbs 76.0g



### 1. Boil rice

Bring a medium saucepan of **salted water** to a boil over high heat. Add **rice** and boil, stirring occasionally, for about 12 minutes, or until it is just tender. Drain in a fine-mesh sieve, rinse with cold water, and lay out to dry on a paper towel-lined plate.



### 4. Stir-fry

Add **bok choy** and **snow peas** to skillet, and cook until bright green and crisp-tender, 1-2 minutes. Add **rice**, **edamame**, **1 tablespoon oil**, and **sauce**. Cook, stirring, until rice and edamame are hot, and sauce is absorbed, about 3 minutes. Transfer **fried rice** to plates or platter. Wipe out skillet.



### 2. Prep ingredients

Peel and finely grate **2 cloves garlic** and **half of the ginger** (save rest for own use). Trim string ends from **snow peas** then halve lengthwise. Slice **bok choy** into 1-inch pieces, crosswise, and rinse in a fine-mesh sieve. Pick **cilantro leaves** from stems; thinly slice **stems**, roughly chop **leaves**.



### 5. Fry eggs

Heat **2 tablespoons oil** in same skillet over medium high until shimmering. Add **2 eggs** and cook until edges are golden brown, about 2 minutes. Tilt skillet away from you so that oil pools at back edge of pan. Carefully, spoon hot oil over egg whites and yolks, until whites are set and yolks are runny, 1-2 minutes more.



### 3. Make sauce

In a medium bowl, combine **tamari**, **1 packet of the chili garlic sauce**, **2 tablespoons water**, and **1 teaspoon sugar**. Stir until sugar dissolves. Heat **2 tablespoons oil** in a large nonstick skillet over medium-high until shimmering. Add **garlic**, **ginger**, and **cilantro stems**, and cook 30 seconds, or until fragrant.



### 6. Finish & serve

Place **eggs** on top of **rice**. Using a fork and knife, cut eggs and toss with rice so that the runny yolk gets incorporated into the rice. Drizzle rice with **remaining chili garlic sauce** (depending on heat preferences) and sprinkle **cilantro leaves** over top. Enjoy!