



Summer Fried Rice

with Bok Choy, Snow Peas, and Edamame



20-30min



4 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
- packets chili garlic sauce ¹⁷
- fresh ginger
- baby bok choy
- snow peas
- garlic
- basmati rice

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 575.0kcal, Fat 20.3g, Proteins 21.5g, Carbs 74.4g



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.



2. Prep ingredients

Peel and finely grate **3 cloves garlic** and the **ginger**. Trim stem ends from **snow peas** and halve crosswise. Slice **bok choy** crosswise into 1-inch pieces and rinse in a fine-mesh sieve. Pick **cilantro leaves** from **stems**; thinly slice **stems**, roughly chop **leaves**.



3. Make sauce

In a medium bowl, combine **tamari**, **1 packet chili garlic sauce**, **2 tablespoons water**, and **2 teaspoons 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.



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**, **sauce**, and **2 tablespoons oil**. Cook, stirring, until rice and edamame are hot, and sauce is absorbed, about 3 minutes. Transfer **fried rice** to plates. Wipe out skillet.



5. Fry eggs

Heat **2 tablespoons oil** in same skillet over medium high until shimmering. Add **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.



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 preference) and sprinkle **cilantro leaves** over the top. Enjoy!