



DINNERLY



Vegetarian Fried Rice with Edamame

 20-30min  4 Servings

We took the major flavor players behind one of our favorite Korean dishes—bimbibop—and channeled them into a quick and easy weeknight fried rice dish. With kimchi paste, cabbage, chopped scallions, and protein-rich edamame and egg, this dish is sure to spice up your week. We've got you covered!

WHAT WE SEND

- scallions
- kimchi paste
- shredded cabbage blend
- jasmine rice

WHAT YOU NEED

- 3 large eggs
- coarse salt
- freshly ground pepper
- sugar

TOOLS

- large nonstick skillet
- medium saucepan
- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 551.0kcal, Fat 19.1g, Proteins 16.9g, Carbs 74.2g



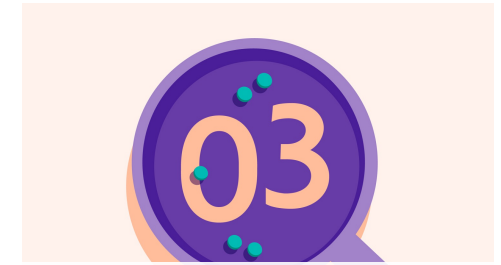
1. Cook rice

In a medium saucepan, combine **rice**, **2½ cups water**, and **a pinch salt**. Bring to a boil, reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Spread on a rimmed baking sheet to cool.



2. Make sauce

Meanwhile, in a small bowl, whisk **kimchi paste** with **2 tablespoons water**, **2 tablespoons oil**, and **1 teaspoon sugar** until sugar is dissolved.



3. Prep ingredients

Trim ends from **scallions**, then thinly slice. In a small bowl, whisk **3 eggs**; season with **½ teaspoon salt** and **a few grinds pepper**.



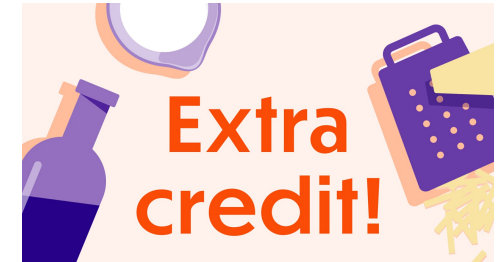
4. Wilt cabbage

Heat **2 tablespoons oil** in a large nonstick skillet over medium-high. Add **cabbage**, **1 teaspoon salt**, and cook, covered, until slightly softened, about 2 minutes. Stir in **edamame**, **rice**, and **2 tablespoons oil**. Cook, pressing down to allow rice to crisp, tossing occasionally and repeating, until the rice is warmed through, about 6 minutes.



5. Finish rice

Add **half of the sauce** and **half of the scallions** to the skillet, and stir until combined. Make a well in the rice, add **beaten eggs** and cook, stirring, until just set, about 30 seconds. Stir gently to incorporate scrambled egg into the rice; season to taste with **salt**. Garnish rice with **remaining scallions** and **remaining sauce** for drizzling over. Enjoy!



6. Take it to the next level

It's hard to make a more satisfying vegetarian meal than this one, but if we had to add a little extra something to our bowls, we'd try a sprinkle of sunflower or sesame seeds, and break out some seaweed snacks to serve alongside.