

## **INGREDIENTS**

2 PERSON | 4 PERSON



34 Cup | 11/2 Cups Jasmine Rice



6 oz | 12 oz Asparagus



Scallions



Garlic



2 Cloves | 4 Cloves | 1 Thumb | 2 Thumbs Ginger



4 oz | 8 oz Edamame Contains: Soy



4 oz | 8 oz



5 tsp | 10 tsp Rice Wine Vinegar



Soy Sauce Contains: Soy, Wheat



1 TBSP | 1 TBSP Sesame Oil Contains: Sesame



1 TBSP | 2 TBSP Sesame Seeds Contains: Sesame



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!



## **HelloCustom**

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz Shrimp Contains: Shellfish



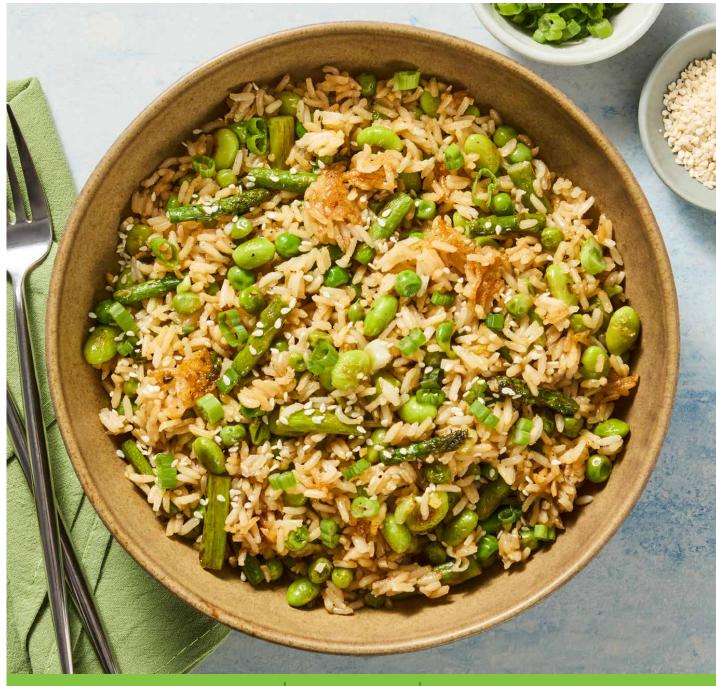
10 oz | **20 oz** Diced Chicken Thighs



Calories: 740

# **VEGAN ASPARAGUS & EDAMAME FRIED RICE**

with Peas, Sesame Seeds & Scallions



PREP: 10 MIN COOK: 30 MIN CALORIES: 550



## HELLO

#### RICE WINE VINEGAR

This mild, slightly sweet vinegar adds balanced acidity.

## SO A-PEFLING

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion. carving away the skin.

#### **BUST OUT**

- Small pot
  - Paper towels (5)
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp) (1 tsp | 1 tsp) 😉 😉

#### **MORE IS MORE**

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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shrimp are fully cooked when internal temperature

\*Chicken is fully cooked when internal temperature



## 1 COOK RICE

- In a small pot, combine rice and 11/4 cups water (21/4 cups for 4 servings). Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to use in Step 4.
- Rinse **shrimp**\* under cold water. Pat shrimp or chicken\* dry with paper towels: season all over with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add shrimp or chicken and cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat: transfer to a plate. Wipe out pan.



#### 2 PREP

- While rice cooks, wash and dry produce.
- Trim and discard woody bottom ends from **asparagus**; cut stalks crosswise into 1-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate garlic. Peel and mince or grate ginger.



## **3 COOK ASPARAGUS & EDAMAME**

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add asparagus, scallion whites, and edamame: season with salt and pepper. Cook, stirring, until lightly browned, 4 minutes.
- Add garlic and ginger; cook, stirring occasionally, until fragrant, 30-60 seconds.
- Remove pan from heat.
- Use pan used for shrimp or chicken here.



#### **4 START FRIED RICE**

- To pan with asparagus and edamame mixture, add peas, rice, vinegar, half the soy sauce, and half the sesame oil (all for 4 servings). Stir to combine.
- · Return pan to high heat. Cook, stirring occasionally, until rice mixture is warmed through, 1-2 minutes.
- Stir in **shrimp** or **chicken** along with
- peas, rice, vinegar, soy sauce, and sesame oil.



## **5 FINISH FRIED RICE**

- Press rice mixture into an even layer; cook, undisturbed, until lightly browned on bottom, 30-60 seconds.
- Taste and season with remaining soy sauce if desired.



#### 6 SERVE

• Divide **fried rice** between shallow bowls. Garnish with scallion greens and sesame seeds. Serve.