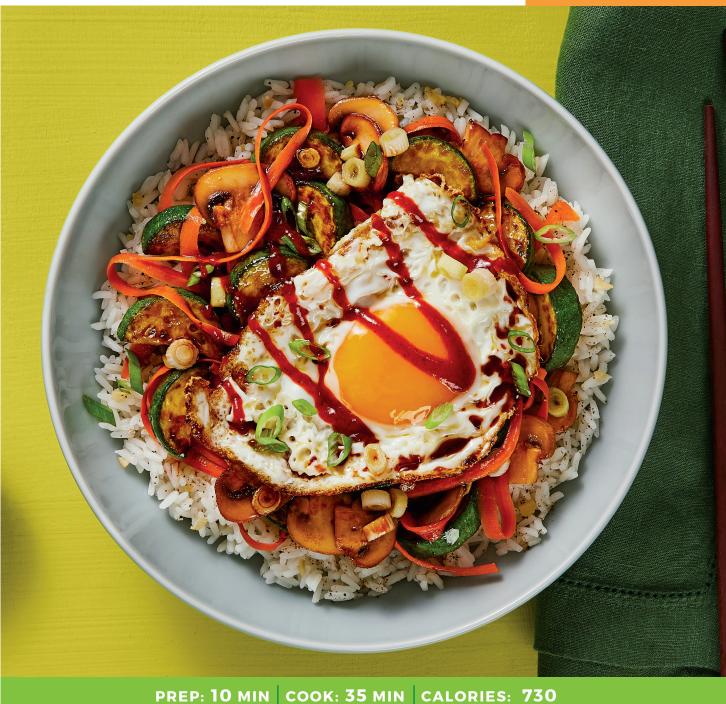


# **ZUCCHINI & MUSHROOM BIBIMBAP BOWLS**

with Sweet Sesame Sauce & a Fried Egg

HALL OF FAME



19



# HELLO

#### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

# LET'S GET CRACKIN'

Always seem to get a little piece of shell in your cracked egg? Instead of chasing it around with a spoon, use one of the broken halves of your eggshell to scoop it up—the jagged edge will cut right through the viscous white.

## **BUST OUT**

- Peeler
- Small pot
- 2 Small bowls
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Sugar (1 TBSP | 2 TBSP)
- Cooking oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 1 TBSP)
  Contains: Milk
- Medium bowl 😏
- Plastic wrap 😏

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\*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.



# 1 PREP

Wash and dry produce.

**4 COOK VEGGIES** 

Transfer to a medium bowl

bowl with carrot

Wipe out pan.

• Heat a drizzle of oil in a large, preferably

carrot and season with salt and pepper.

• Add **zucchini** and another **drizzle of oil** to

Season with salt and pepper. Transfer to

 Add mushrooms and another drizzle of oil to pan. Cook, stirring, until tender,

3-5 minutes. Season with salt and pepper.

• Turn off heat; transfer to bowl with veggies.

nonstick, pan over medium-high heat. Add

Cook, stirring, until just tender, 3-4 minutes.

pan. Cook, stirring, until tender, 5-6 minutes.

• Peel and mince or grate **ginger**. Trim and thinly slice **scallions**, separating whites from greens. Trim and peel **carrot**. Using a peeler, shave carrot lengthwise into ribbons, rotating as you go, until you get to the core. Discard core. Trim and halve **zucchini** lengthwise; cut crosswise into ¼-inch-thick half-moons. Trim and thinly slice **mushrooms**.



# **2 COOK RICE**

- Melt 1 TBSP butter (2 TBSP for extra richness) in a small pot over medium-high heat. Add ginger and cook, stirring, until fragrant, 30 seconds.
- Stir in rice, 1½ cups water (2½ cups for 4 servings), and a pinch of salt. 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 serve.
- Place cauliflower rice in a medium microwave-safe bowl (use a large bowl for 4 servings). Stir in ginger, 1 TBSP butter (2 TBSP for extra richness), salt, and pepper. Cover bowl tightly with plastic wrap and poke a few holes in wrap. Microwave until tender, 5 minutes. Set aside. (Save jasmine rice for another use.)



#### **5 FRY EGGS**

 Heat a drizzle of oil in pan used for veggies over medium heat. Once hot, crack eggs\* into pan and cover.
 (For 4 servings, you may want to cook eggs in batches.) Fry eggs to preference. Season with salt and pepper.



#### **3 MAKE PICKLES & SAUCE**

- While rice cooks, in a small bowl, combine scallion whites, vinegar, and a pinch of salt; set aside to pickle.
- In a separate small bowl, combine sesame oil, soy sauce, 1 TBSP sugar (2 TBSP for 4 servings), and up to 1 tsp Sriracha (save any remaining for serving).



#### **6 FINISH & SERVE**

- Fluff **rice** with a fork and season with **salt** and **pepper**.
- Divide rice between bowls. Arrange carrot, zucchini, and mushrooms on top. Top each bowl with a fried egg and pickled scallion whites (draining first). Drizzle with sauce and any remaining Sriracha to taste. Sprinkle with scallion greens and serve.