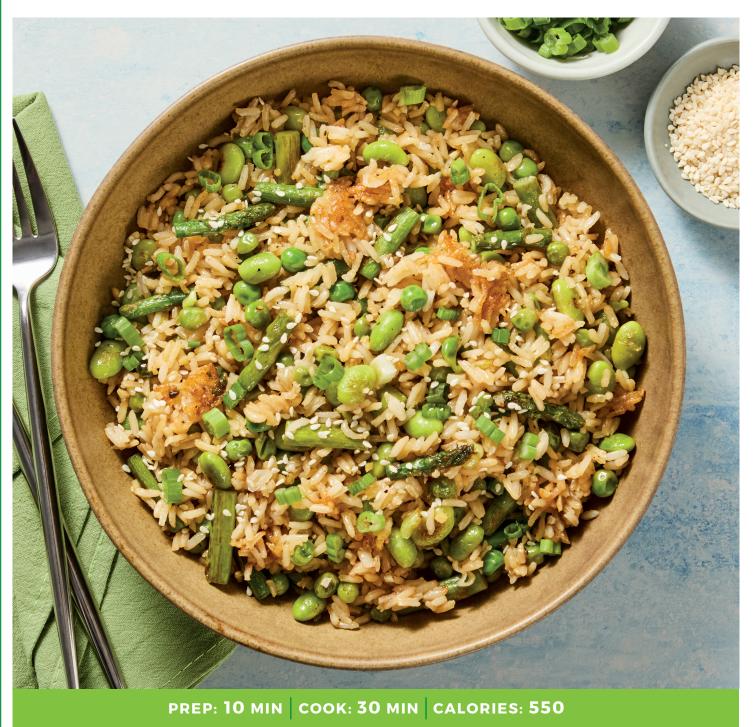


VEGAN ASPARAGUS & EDAMAME FRIED RICE

with Peas, Sesame Seeds & Scallions





HELLO

RICE WINE VINEGAR

This mild, slightly sweet vinegar adds balanced acidity.

SO A-PEELING

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 😝 🧐
- 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 reaches 145°.

S *Chicken is fully cooked when internal temperature reaches 165°.



1 COOK RICE

- In a small pot, combine rice and 1¼ cups water (2¼ 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 orchicken 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.