



# BROCCOLI & CARROT DONBURI WITH A FRIED EGG

over Scallion Lime Rice with Pickled Radishes

HALL OF FAME

## INGREDIENTS

2 PERSON | 4 PERSON



3 | 3  
Radishes



1 | 2  
Lime



4 oz | 8 oz  
Shredded Carrots



2 | 4  
Scallions



¾ Cup | 1½ Cups  
Jasmine Rice



8 oz | 16 oz  
Broccoli Florets



2 TBSP | 4 TBSP  
Soy Sauce  
Contains: Soy, Wheat



2 | 4  
Eggs  
Contains: Eggs



4 TBSP | 8 TBSP  
Sweet Soy Glaze  
Contains: Soy, Wheat



1 TBSP | 1 TBSP  
Sesame Seeds



1 tsp | 2 tsp  
Sriracha

## HELLO

### HALL OF FAME

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



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 680



# HELLO FRESH

## IN A PICKLE

In step 3, you'll be microwaving the sliced radishes with a lime-based pickling liquid. Why? The heat helps speed up the pickling process so you can enjoy extra-tangy results in a snap. Try this technique again with sliced jalapeño or onion.

## BUST OUT

- Zester
- Small pot
- 2 Small bowls
- Plastic wrap
- Large pan
- Medium bowl
- Medium pan
- Kosher salt
- Black pepper
- Vegetable oil (5 tsp | 5 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Wash and dry all produce.
- Trim and thinly slice **scallions**, separating whites from greens. Trim and very thinly slice **2 radishes (all the radishes for 4 servings)**. Zest and quarter **lime**. Cut **broccoli florets** into bite-size pieces if necessary.



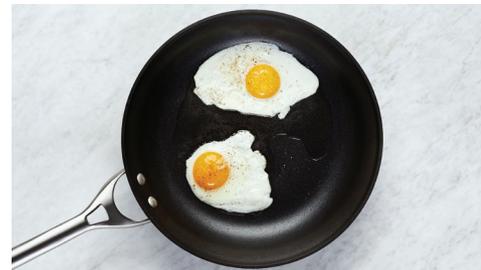
### 4 COOK VEGGIES

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **broccoli**, a **pinch of salt and pepper**, and a **splash of water**. Cover and steam for 3 minutes.
- Uncover and cook, stirring occasionally, until broccoli is browned and tender, 3-5 minutes more. Transfer to a medium bowl and stir in **half the soy sauce**.
- Heat a **drizzle of oil** in same pan. Add **shredded carrots** and a **pinch of salt and pepper**. Cook, stirring, until just softened, 1-2 minutes. Turn off heat and stir in remaining soy sauce.



### 2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **scallion whites**; cook for 1 minute.
- Stir in **rice**, **1¼ cups water (2¼ 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.



### 5 FRY EGGS

- Meanwhile, heat a **drizzle of oil** in a medium, preferably nonstick, pan over medium-high heat. Crack **eggs\*** into pan and season with **salt** and **pepper**. (For 4 servings, you may want to cook eggs in batches.) Fry eggs to preference. Turn off heat.



### 3 PICKLE RADISHES

- While rice cooks, in a small microwave-safe bowl, combine **juice from half the lime**, **½ tsp sugar (1 tsp for 4 servings)**, a **pinch of salt and pepper**, and a **splash of water**.
- Stir in **sliced radishes**, then cover bowl with plastic wrap. Microwave for 1 minute. Carefully remove plastic wrap and stir again. Set aside to pickle until ready to serve.



### 6 FINISH & SERVE

- Pour **sweet soy glaze** into a second small microwave-safe bowl; microwave until warm, 30 seconds.
- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)** and **lime zest**. Season with **salt** and **pepper**.
- Divide rice between bowls and top each with **broccoli**, **shredded carrots**, and an **egg**. Drizzle with sweet soy glaze. Divide **pickled radishes** (draining first) between the centers of each bowl. Garnish with **scallion greens**, **sesame seeds**, and **sriracha** if desired. Serve with **remaining lime wedges** on the side.

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