



NOV  
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## Red Rice Bowl

with Mushrooms, Spinach, and Cabbage

There's no ordinary rice to be found in this recipe. Instead, our chefs used nutty-flavored red rice to bulk up the stir-fry. Not only is it jam-packed with fiber and iron, but it also lends a magazine-worthy finish to this vibrantly colored bowl.



**Prep:** 10 min  
**Total:** 30 min



level 1



nut  
free



veggie



gluten  
free



Red  
Rice



Garlic



Scallions



Button  
Mushrooms



Red  
Cabbage



Spinach



White Wine  
Vinegar



Eggs



Soy  
Sauce



Sriracha

Ingredients	2 People	4 People	*Not Included
Red Rice	1 Cup	2 Cups	Allergens 1) Eggs 2) Soy 3) Milk
Garlic	2 Cloves	4 Cloves	
Scallions	2	4	
Button Mushrooms	4 oz	8 oz	Tools Medium pot, Large pan
Red Cabbage	4 oz	8 oz	
Spinach	5 oz	10 oz	
White Wine Vinegar	1 TBSP	2 TBSP	
Eggs	2	4	
Soy Sauce	1½ TBSP	3 TBSP	
Sriracha 	1 tsp	2 tsp	
Butter*	1 TBSP	2 TBSP	
Olive Oil *	1 TBSP	2 TBSP	

**Nutrition per person** Calories: 601 cal | Fat: 21 g | Sat. Fat: 6 g | Protein: 21 g | Carbs: 88 g | Sugar: 6 g | Sodium: 747 mg | Fiber: 8 g



**1 Cook the rice:** Bring **2¼ cups salted water** to a boil in a medium pot. Once boiling, add **rice**. Cover and reduce to a low simmer until tender, about 20 minutes. Keep covered until meal is ready.



**2 Prep the remaining ingredients:** **Wash and dry all produce.** Mince **garlic**. Thinly slice **scallions**, keeping **greens** and **whites** separate. Thinly slice **mushrooms**.



**3 Start the stir-fry:** Heat **1 TBSP butter** in a large pan over medium-high heat. Add **mushrooms** and toss until softened, 3-4 minutes. Add **scallion whites, cabbage**, and a drizzle of **olive oil**. Toss until tender and slightly browned, 3-5 minutes. Season with **salt** and **pepper**.



**4 Add the spinach:** Add **spinach** and a drizzle of **olive oil** to pan. Toss until wilted, 2-3 minutes. Add **garlic** and cook until fragrant, about 1 minute. Add **white wine vinegar**, and cook until liquid evaporates, about 1 minute. Season with **salt** and **pepper**.

**5 Finish the stir-fry:** Once **rice** is done, fluff with a fork. Toss into pan with **veggies** and a drizzle of **olive oil**. Season with **salt** and **pepper**. Increase heat to high. Crack **eggs** into pan, and stir until eggs are cooked and thoroughly combined, 2-3 minutes.

**6 Serve:** Divide **stir-fry** between plates, and sprinkle with **scallion greens**. Drizzle with **soy sauce** and **sriracha**, to taste. Enjoy!

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