

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz Carrots



4 oz | 8 oz Sugar Snap Peas

1 Clove | 2 Cloves

Garlic



1 Thumb | 2 Thumbs Ginger



2 | 4 Scallions



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs, Soy



1 tsp | 2 tsp Sriracha



1 TBSP | 2 TBSP Sesame Oil



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



1 | 2 Microwaveable Jasmine Rice



5 tsp | 5 tsp

Rice Wine

2 | 4 Eggs Contains: Eggs

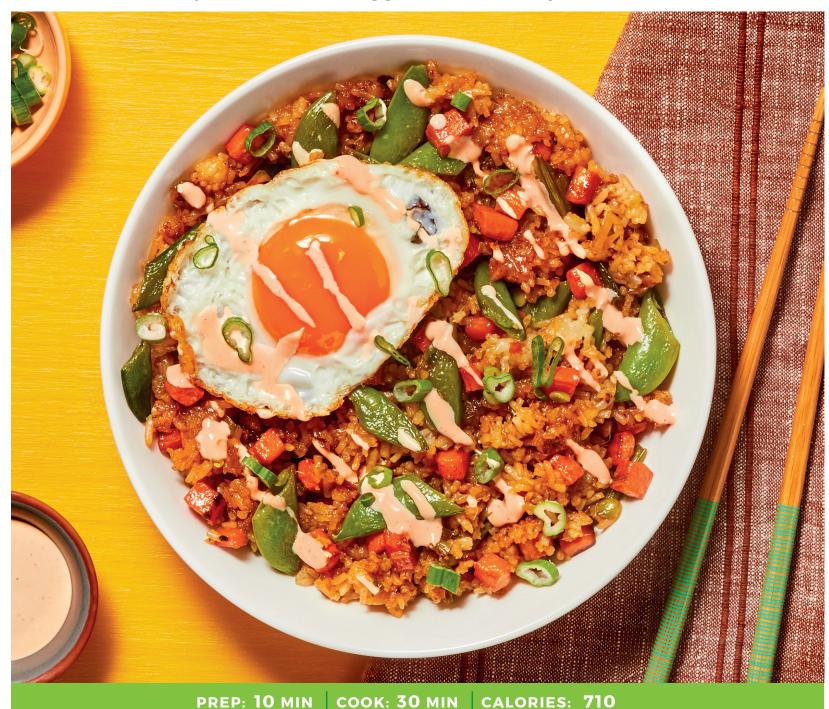
HELLO

SWEET SOY GLAZE

A blend of salty-sweet soy sauce, tangy vinegar, and nutty sesame oil creates a delicious symphony of flavors.

SESAME SWEET SOY FRIED RICE

with Carrots, Snap Peas, a Fried Egg & Sriracha Mayo





PEAS PLEASE

In step 1, we instruct you to trim and remove the strings from the snap peas. To do this, simply snap off the stem end with your fingers and gently pull (like you would a zipper) until the string detaches from the pod. The result? Perfectly crisp—not stringy—snap peas in your stir-fry.

BUST OUT

- Peeler
- 2 Small bowls
- Large pan
- Large bowl
- Medium pan
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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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 all produce.
- Trim, peel, and dice carrots into 1/4-inch pieces. Remove strings from **snap peas**; halve crosswise on a diagonal. Peel and mince or grate ginger. Peel and mince garlic. Trim and thinly slice scallions, separating whites from greens.



2 MAKE SAUCES

- In a small bowl, combine sesame oil. sweet soy glaze, half the vinegar, and 1 tsp sugar. (For 4 servings, use all the vinegar and 2 tsp sugar.)
- In a separate small bowl, combine mayonnaise with sriracha to taste. Add water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.



3 COOK VEGGIES

- Heat a drizzle of oil in a large. preferably nonstick, pan over mediumhigh heat. Add carrots and season with salt and pepper. Cook, stirring, until slightly tender, 4-5 minutes.
- Add **snap peas**; cook until slightly tender. 1-2 minutes.
- Add ginger, garlic, and scallion whites; cook until fragrant, 30-60 seconds.
- Stir in sesame soy mixture; cook, stirring, until sauce has thickened and veggies are coated, 1-2 minutes more.
- Turn off heat; transfer veggie mixture to a large bowl. Wipe out pan.



4 MAKE FRIED RICE

- Heat another drizzle of oil in pan used for veggies over medium-high heat. Massage **rice** in package to break up grains, then add to pan. Cook, without stirring, until slightly crispy on bottom, 2-3 minutes.
- Add **veggie mixture** and stir to combine.
- Stir in 1 TBSP butter (2 TBSP for 4 servings) and season with salt and pepper to taste. Press into an even layer; cook until rice is slightly crispy, 1-2 minutes more. Turn off heat.



• Heat a drizzle of oil in a medium, preferably nonstick, pan (use a large nonstick pan for 4 servings) over medium-high heat. Crack eggs* into pan and season with salt and pepper. Fry eggs to preference. Turn off heat.



6 SERVE

• Divide **veggie fried rice** between bowls; top each with a fried egg. Drizzle with sriracha mayo, garnish with scallion greens, and serve.