



# SESAME SWEET SOY FRIED RICE

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

## INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz  
Carrots



4 oz | 8 oz  
Sugar Snap Peas



1 Thumb | 2 Thumbs  
Ginger



1 Clove | 2 Cloves  
Garlic



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, Wheat



5 tsp | 5 tsp  
Rice Wine Vinegar



1 | 2  
Microwaveable Jasmine Rice



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.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 710



## 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 ¼-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.



## 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.



## 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**.



## 5 FRY EGGS

- 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.



## 3 COOK VEGGIES

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high 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.



## 6 SERVE

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