

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 1 Thumb Ginger



Scallions



3 oz | 6 oz Carrot



Zucchini



4 oz | 8 oz **Button Mushrooms**



3⁄4 Cup | 1½ Cups Jasmine Rice



5 tsp | 10 tsp White Wine Vinegar



1 TBSP | 2 TBSP Sesame Oil



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



1 tsp | 1 tsp Sriracha



Eggs Contains: Eggs

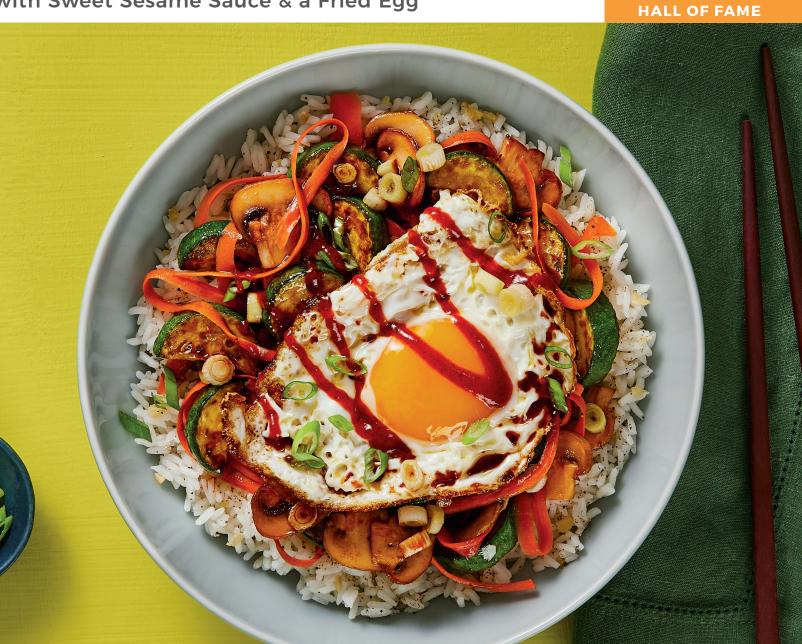
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HALL OF FAME

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

ZUCCHINI & MUSHROOM BIBIMBAP BOWLS

with Sweet Sesame Sauce & a Fried Egg



PREP: 10 MIN

COOK: 35 MIN

CALORIES: 600



LET'S GET CRACKIN'

Always seem to get a little piece of shell in your cracked egg? Instead of chasing it around with a spoon, use one of the broken halves of your eggshell to scoop it up—the jagged edge will cut right through the viscous white.

BUST OUT

- Peeler
- Small pot
- 2 Small bowls
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Sugar (1 TBSP | 2 TBSP)
- Cooking oil (5 tsp | 5 tsp)

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



1 PREP

- Wash and dry all produce.
- Peel and mince or grate **ginger**. Trim and thinly slice **scallions**, separating whites from greens. Trim carrot; using a peeler, shave carrot lengthwise into ribbons, rotating as you go, until you get to the core. Discard core. Trim and halve zucchini lengthwise; cut crosswise into 1/4-inch-thick half-moons. Trim and thinly slice mushrooms.



2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add ginger and cook, stirring, until fragrant, 30 seconds.
- Stir in rice, 11/4 cups water (21/4 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.



3 MAKE PICKLES & SAUCE

- While rice cooks, in a small bowl. combine scallion whites, vinegar, and a pinch of salt; set aside to pickle.
- In a separate small bowl, combine sesame oil, soy sauce, 1 TBSP sugar (2 TBSP for 4 servings), and up to half the Sriracha (save the rest for serving).



4 COOK VEGGIES

- Heat a drizzle of oil in a large. preferably nonstick, pan over medium-high heat. Add carrot and season with salt and pepper. Cook, stirring, until just tender, 3-4 minutes. Transfer to a medium bowl.
- · Add zucchini and another drizzle of oil to pan. Cook. stirring, until tender. 5-6 minutes. Season with salt and **pepper**. Transfer to bowl with carrot.
- Add mushrooms and another drizzle of oil to pan. Cook, stirring, until tender, 3-5 minutes. Season with salt and pepper.
- · Turn off heat: transfer to bowl with veggies. Wipe out pan.



5 FRY EGGS

• Heat a **drizzle of oil** in pan used for veggies over medium heat. Once hot, crack eggs* into pan and cover. (For 4 servings, you may want to cook eggs in batches.) Fry eggs to preference. Season with salt and pepper.



6 FINISH & SERVE

- Fluff rice with a fork and season with salt and pepper.
- Divide rice between bowls. Arrange carrot, zucchini, and mushrooms on top. Top each bowl with a fried egg and pickled scallion whites (draining first). Drizzle with sauce and any remaining Sriracha to taste. Sprinkle with scallion greens and serve.