

# Hibachi-Style Shrimp Fried Rice

with Spiced Mayo

4 SERVINGS

⌚ 35-45 MINS

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## Ingredients



18 oz or 28 oz Tail-On Shrimp<sup>1</sup> 



2 cloves Garlic



¾ lb Carrots



2 Tbsps Soy Sauce



¼ cup Mayonnaise



2 Pasture-Raised Eggs



2 Scallions



1 Tbsp Apple Cider Vinegar



⅓ cup Asian-Style Sautéed Aromatics



1 Tbsp Weeknight Hero Spice Blend<sup>3</sup>



1 cup Long Grain White Rice



15 oz Baby Bok Choy



1 Tbsp Mirin<sup>2</sup>



1 Tbsp Ketchup

1. peeled & deveined 2. salted cooking wine 3. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley  
\*Ingredients may be replaced and quantities may vary.

## 1 Cook the rice

- In a medium pot, combine the **rice**, a **big pinch of salt**, and **2 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat and fluff with a fork.



## 2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Cut off and discard the root ends of the **bok choy**; thinly slice.
- Peel the **carrots** and thinly slice on an angle.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Crack the **eggs** into a bowl; season with salt and pepper and beat until smooth.



## 3 Cook the vegetables & eggs

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced bok choy** and **sliced carrots**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and slightly softened.
- Add the **chopped garlic** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Using a spoon, move the vegetables to one side of the pan. Add a drizzle of **olive oil** to the other side, then add the **beaten eggs**. Cook, constantly stirring the eggs, 30 seconds to 1 minute, or until cooked through. Stir the vegetables and eggs to combine.
- Transfer to a large bowl; cover with foil to keep warm.
- Wipe out the pan.



## 4 Cook the shrimp

- Pat the **shrimp** dry with paper towels; remove the tails. Season with salt and pepper.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque.
- Add **half the soy sauce** (carefully, as the liquid may splatter). Cook, stirring occasionally, 1 to 2 minutes, or until the shrimp are opaque and cooked through.
- Transfer to a plate.
- Rinse and wipe out the pan.



## CUSTOMIZED STEP 4 If you chose extra Shrimp

- Cook the **shrimp** as directed, but work in two batches.

## 5 Make the fried rice

- In the same pan, heat the **sautéed aromatics** on medium-high until hot.
- Add the **cooked rice** in an even layer. Cook, without stirring, 3 to 4 minutes, or until slightly crispy. Turn off the heat.
- Add the **cooked vegetables and eggs**, **half the vinegar**, and the **remaining soy sauce**. Stir to thoroughly combine. Taste, then season with salt and pepper if desired.



## 6 Make the spiced mayo & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise**, **mirin**, **ketchup**, **remaining vinegar**, and **half the spice blend** (you will have extra). Season with salt and pepper.
- Serve the **cooked shrimp** over the **fried rice**. Drizzle with the **spiced mayo**. Garnish with the **sliced green tops of the scallions**. Enjoy!



### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: 630, Total Carbohydrates: 63g, Dietary Fiber: 5g, Added Sugars: 3g, Total Fat: 27g, Saturated Fat: 5g, Protein: 33g, Sodium: 2140mg.

\*\*For information about our wellness labels visit us at [blueapron.com/wellness](https://blueapron.com/wellness). To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or [blueapron.com](https://blueapron.com).

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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