

2 Tbsps Soy Sauce





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Sautéed Aromatics







## 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.



- 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.

## Make the fried rice

- In the same pan, heat the sautéed aromatics on mediumhigh 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.



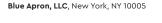
- Meanwhile, in a bowl, combine the mayonnaise, mirin, ketchup, remaining vinegar, and half the spice blend (you will have extra). Season with salt and pepper.
- Serve the **cooked shrimp** over the fried rice. Drizzle with the spiced mayo. Garnish with the sliced green tops of the scallions. Enjoy!





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

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Produced in a facility that processes crustacean

shellfish, egg, fish, milk, peanuts, soy, tree nuts,



