



ARROZ CALDO

Togarashi shrimp, poached egg, bok choy salad

COOK TIME
30 MIN

SERVINGS
2

CALORIES PER SERVING
540

MENU
GLUTEN-FREE

A traditional Filipino dish with a seafood twist. *Arroz caldo* — chicken and rice cooked in a savory broth — is prepared here with shrimp in lieu of chicken. Short-grain rice is cooked in mushroom broth, then tossed with the shrimp and a tamari-mirin sauce. Poached eggs lend the dish a rich finish, while a bok choy and carrot salad adds a fresh crunch on the side.

INGREDIENTS (11 ITEMS)

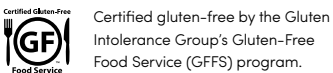
- 10 oz **Shrimp** ^{SH}
- ¼ oz **Chives**
- 2 large **Eggs** ^E
- 1 ¾ oz **Yellow onions & ginger**
- 2 tbsp **Tamari-mirin sauce** ^S
- 1 head **Baby bok choy**
- 1 tsp **Shichimi togarashi**
- 3 tbsp **Sriracha sauce**
- ½ cup **Short-grain rice**
- ½ cube **Mushroom bouillon**
- 1 whole **Carrot & garlic**
& ¼ oz

WHAT YOU'LL NEED

- basic cooking tools
- basic pantry items
- large sauté pan with lid
- medium sauté pan
- medium pot
- mixing bowls
- measuring cup & spoons
- box grater
- peeler

ALLERGENS

- ^E EGG
- ^S SOY
- ^{SH} SHELLFISH



Green Chef is a USDA Certified Organic company. Look for the "USDA Organic" seal on our ingredients.

Wash and dry fresh produce. Wash hands and surfaces after handling raw egg and shellfish. Consuming raw or undercooked egg or shellfish can be harmful to your health. Go to help.greenchef.com for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at help@greenchef.com



1 START RICE

- Mince **garlic**.
- Heat about 1 ½ tablespoons cooking oil in a large sauté pan over medium-high heat. Add garlic and **yellow onions and ginger** to hot pan; stir. Cook 3 minutes, or until onions soften, stirring occasionally.
- Add **short-grain rice**. Lightly season with salt and pepper. Cook 3 minutes, or until rice is lightly browned, stirring continuously.

2 SIMMER RICE

- Reduce heat to medium. Add 1 cup warm water. Crumble **mushroom bouillon** over pan; stir to dissolve. Cook 4-6 minutes, or until liquid is absorbed, stirring continuously.
- Add ½ cup warm water. Cook 4-6 more minutes, or until water is absorbed, stirring occasionally.
- Add ½ cup warm water. Cook 4-6 more minutes, or until water is mostly absorbed and rice is tender, stirring occasionally. Remove from heat. Cover pan with lid. *See Step 6 to finish.*

3 MAKE SALAD

- Peel **carrots**, if desired. Grate on large holes of a box grater. Place in a medium bowl.
- Halve **baby bok choy** lengthwise. Rinse to remove any dirt between layers. Lay flat and cut across into about ¼-inch wide ribbons; discard root end.
- Add bok choy and about 1 teaspoon of the **tamari-mirin sauce** to bowl with carrot. Drizzle with about 1 tablespoon cooking oil. Salt and pepper to taste. Toss to combine.

4 PREP & COOK SHRIMP

- Rinse **shrimp** and pat dry with a paper towel. Season both sides with **shichimi togarashi** (or to taste).
- Heat about 1 ½ tablespoons cooking oil in a medium sauté pan over medium heat. Add shrimp to hot pan. Cook 4-5 minutes, or until shrimp are fully cooked, stirring occasionally. (Shrimp are fully cooked when they're pearly and opaque in the center.) *See Step 6 to finish.*

5 POACH EGGS

- Bring a medium pot of water to a simmer over medium-low heat.
- Crack one **egg** into a small bowl.
- Stir simmering water to make a gentle whirlpool. Slowly pour egg from bowl into the center of whirlpool. Cook 4-5 minutes, or until egg white has fully set.
- Carefully transfer egg with a slotted cooking spoon to a plate. Repeat process with remaining egg.*
**Shortcut: To poach the eggs simultaneously, add second egg about 1 minute after the first to ensure they stay separated while cooking.*

6 FINISH ARROZ CALDO

- Return pan with rice to stovetop over medium heat. Transfer **shrimp** to pan. Add remaining **tamari-mirin sauce**. Stir to combine. Cook 2-3 minutes, or until shrimp are warmed throughout, stirring occasionally.

7 PLATE YOUR DISH

- Mince **chives**.
- Make a bed of **arroz caldo** in each bowl. Top with **poached egg**. Drizzle desired amount of **Sriracha sauce** over top (or omit). Garnish with chives. Serve **bok choy salad** on the side. Enjoy!