



**GREEN
CHEF**

KOREAN-STYLE FRIED RICE WITH KIMCHI

carrots, peas, cremini mushrooms, fried eggs, sesame seeds

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

690

MENU

VEGETARIAN // GLUTEN-FREE

Gochujang sauce, a red chili paste-based condiment, is beloved in Korean cuisine for its sweet, savory, and spicy blend of bold flavors. Here, we mix it in with fluffy jasmine rice, carrots, peas, and tangy-crunchy daikon kimchi—all stir-fried together into a harmonious dish. Savory cremini mushrooms are served over the top, alongside a protein-packed fried egg for creamy richness in every bite.

INGREDIENTS (9 ITEMS)

½ cup **Jasmine rice**
4 oz **Cremini mushrooms**
2¾ oz **Korean gochujang-style sauce** ^T
3 oz **Daikon kimchi**
1 whole **Scallion**
4 oz **Carrots**
2½ oz **Peas**
2 medium **Eggs** ^E
1 tsp **Black & white sesame seeds**

WHAT YOU'LL NEED

small pot with lid
medium & large nonstick pans
medium bowl
measuring cup & spoons
cooking oil
salt & pepper

ALLERGENS

^T TREE NUTS (coconut)
^E EGGS



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

Wash and dry fresh produce. Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 COOK RICE

- Bring **jasmine rice**, 1 cup water, and about ¼ teaspoon salt to a boil in a small pot. Stir, then reduce heat to medium-low and cover pot with lid. Simmer 16-18 minutes, or until rice is tender and water is absorbed.
- Remove from heat. Let rest, covered, 3 minutes. Fluff with a fork. (You'll finish the rice in Step 5.)

COOKING FOR 4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 START PREP & MARINATE MUSHROOMS

- Wipe **cremini mushrooms** clean with damp paper towels. Remove stems if desired. Halve or quarter **mushrooms**, depending on size.
- Place **mushrooms** in a medium bowl. Add about half of the **Korean gochujang-style sauce**. Stir to coat. Marinate at least 5 minutes, stirring occasionally.

3 FINISH PREP

- Roughly chop **daikon kimchi** if necessary.
- Trim and thinly slice **scallion** at an angle.

4 COOK MUSHROOMS

- Heat about 1½ tablespoons cooking oil in a large nonstick pan over medium heat. Add **mushrooms** (with any excess marinade) to hot pan. Cook 2-3 minutes, undisturbed.
- Stir **mushrooms**. Cook 2-3 minutes more, undisturbed, or until golden brown.
- Transfer **mushrooms** to a plate.

5 FINISH FRIED RICE

- Heat about 1½ tablespoons cooking oil in pan used for mushrooms over medium heat. Add **carrots**, **peas**, and **kimchi*** to hot pan. Cook 4-5 minutes, or until carrots are tender, stirring occasionally.
- Transfer **rice** to pan. Stir to combine. Cook 2-3 minutes, or until rice is lightly browned, stirring occasionally.
- Remove from heat. Add remaining **gochujang-style sauce**. Stir to combine. Season with salt and pepper to taste.**

**If heat sensitive, use kimchi sparingly.*

***Taste the fried rice after seasoning and adjust as needed. Adding salt and pepper throughout the cooking process is key to a delicious final product.*

6 FRY EGGS

- Heat about 1½ tablespoons cooking oil in a medium nonstick pan over medium heat. Carefully crack **eggs** into hot pan. Cook until eggs reach desired doneness. Lightly season with salt and pepper.

7 PLATE YOUR DISH

- Divide **fried rice with kimchi** between bowls. Top with **mushrooms** and **fried eggs**. Garnish with **scallion** and **black and white sesame seeds**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (374g)

Amount per serving

Calories 690

	% Daily Value*
Total Fat 41g	53%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 245mg	82%
Sodium 1320mg	57%
Total Carbohydrate 67g	24%
Dietary Fiber 6g	21%
Total Sugars 14g	
Includes 0g Added Sugars	0%
Protein 15g	
Vitamin D 1mcg	6%
Calcium 117mg	10%
Iron 3mg	15%
Potassium 626mg	15%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Cremini Mushrooms, **Jasmine Rice** [jasmine rice], **Daikon Kimchi** [napa cabbage, chili pepper, carrot, garlic, green onion, sea salt, ginger], **Egg**, **Peas** [peas], **Carrots**, **Scallions**, **Korean Gochujang-Style Sauce** (Garlic, Yellow Onions, Coconut Aminos [organic coconut nectar, organic pure coconut blossom sap, natural unrefined sea salt], Pear Juice [juice from ripe, whole organic pears, ascorbic acid], Puréed Ginger [ginger], Coconut Nectar [coconut tree sap], Sugar-Free Sriracha Sauce [roasted red peppers, tomato paste, vinegar, fresh jalapeño peppers, filtered water, pear juice concentrate, sea salt, Sriracha seasoning blend, smoked serrano powder, additional spices], Sea Salt, Toasted Sesame Oil [toasted sesame oil], Ascorbic Acid [ascorbic acid]), **Black & White Sesame Seeds** (White Sesame Seeds [hulled sesame seeds], Black Sesame Seeds [black sesame seeds])

Allergen information:

Contains Tree Nuts And Egg

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.