



**GREEN
CHEF**

SRIRACHA-TAMARI MUSHROOM BOWLS

rice, snap pea slaw, fried eggs, cashews, sesame seeds

COOK TIME

25 MIN

SERVINGS

2

CALORIES PER SERVING

640

MENU

VEGETARIAN // GLUTEN-FREE
// FAST & FIT

If you're a fan of a mix of crunchy, tender, and crispy in your dinner, then these bowls are for you. Atop a base of tender jasmine rice, you'll find meaty strips of portobello mushroom coated with an ultra-savory tamari sauce. A simple slaw of cabbage and snap peas adds crispness, while cashews and sesame seeds give the dish even more crunch. Each bowl features a fried egg on top with crisp, lacy edges and a yolk cooked just how you like it.



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.

INGREDIENTS (12 ITEMS)

½ cup	Jasmine rice
1 whole	Vegetable stock concentrate
3½ oz	Cabbage
2 oz	Snap peas
2 whole	Portobello mushrooms
½ oz	Roasted cashews <small>T</small>
¾ oz	Sriracha sauce
1¼ oz	Gluten-free tamari sauce <small>S</small>
1 oz	Agave
1 oz	Ginger-sesame vinaigrette <small>T</small>
2 medium	Eggs <small>E</small>
1 tsp	Black & white sesame seeds

WHAT YOU'LL NEED

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

ALLERGENS

- T TREE NUTS (cashews, coconut)
- S SOY
- E EGGS

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**, **vegetable stock concentrate**, 1 cup water, and 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 has absorbed.
- Remove from heat. Let rest, covered, 3 minutes. Fluff with a fork.

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 PREP

- Roughly chop **cabbage*** if necessary.
- Remove any fibrous strings from **snap peas****. Cut widthwise at a sharp angle into strips, about ¼ inch wide.
- Wipe **portobello mushrooms** clean with damp paper towels. Remove any stems. Scrape out gills with a spoon. Slice lengthwise into strips, about ½ inch wide. Halve strips widthwise.
- Roughly chop **roasted cashews** if necessary.

**The ingredient you received may be a different color.*

***To quickly prep, firmly pinch one end of a snap pea and pull downward to remove the fibrous string.*

3 MAKE SAUCE

- Place **Sriracha sauce***, **gluten-free tamari sauce**, **agave**, and about 1 teaspoon **ginger-sesame vinaigrette** in a medium bowl. Whisk to combine.

**If heat sensitive, use Sriracha sauce sparingly.*

4 MAKE SLAW

- Place **cabbage** and **snap peas** in a second medium bowl. Drizzle with remaining **ginger-sesame vinaigrette**. Toss to combine. Season with salt and pepper to taste.

5 COOK MUSHROOMS

- Heat 1½ tablespoons cooking oil in a large nonstick pan over medium-high heat. Add **mushrooms** to hot pan. Season with salt and pepper. Cook 6-8 minutes, or until softened, stirring occasionally.*
- Add **Sriracha-tamari sauce** to pan with **mushrooms**. Lightly season with salt and pepper. Cook 1-2 minutes, or until sauce has slightly reduced and mushrooms are coated, stirring occasionally.

**If the pan seems dry while cooking, add another tablespoon cooking oil.*

6 FRY EGGS

- Heat 1 tablespoon 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.

**Use silicone or wooden utensils to avoid scratching your pan.*

7 PLATE YOUR DISH

- Divide **rice** between bowls. Top with **Sriracha-tamari mushrooms**. Drizzle with remaining **sauce** from pan. Pile **snap pea slaw** on the side. Top with **fried eggs**. Garnish with **cashews** and **black and white sesame seeds**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (413g)

Amount per serving

Calories 640

	% Daily Value*
Total Fat 32g	41%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 245mg	82%
Sodium 1530mg	67%
Total Carbohydrate 74g	27%
Dietary Fiber 5g	18%
Total Sugars 22g	
Includes 12g Added Sugars	24%
Protein 18g	
Vitamin D 1mcg	6%
Calcium 96mg	8%
Iron 4mg	20%
Potassium 801mg	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:

Portobello Mushrooms, Egg, Gluten-Free Tamari Sauce [water, soybeans, salt, sugar, alcohol, vinegar, lactic acid], **Sriracha Sauce** [organic jalapeno peppers, water, organic sugar, organic distilled vinegar, salt, organic garlic powder, xanthan gum], **Agave** [organic agave syrup], **Jasmine Rice** [jasmine rice], **Vegetable Stock Concentrate** [vegetable juice concentrates (tomato, mushroom, onion, carrot, celery), sugar, maltodextrin, salt, yeast extract, and natural flavor], **Green Cabbage, Red Cabbage, Snap Peas, Cashews** [cashews, canola and/or peanut and/or sunflower oil], **Ginger-Sesame Vinaigrette** (Purée'd Ginger [ginger], Garlic, Apple Juice [organic pasteurized juice from fresh pressed organic, seasonal apples], Coconut Aminos [organic coconut nectar, organic pure coconut blossom sap, natural unrefined sea salt], Agave [organic agave syrup], Orange Juice [organic orange juice], Sea Salt, White Pepper, Sesame Oil [refined sesame oil], Olive Oil [olive oil]), **Black & White Sesame Seeds** (White Sesame Seeds [hulled sesame seeds], Black Sesame Seeds [black sesame seeds])

Allergen information:

Contains Tree Nuts, Soy 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.

