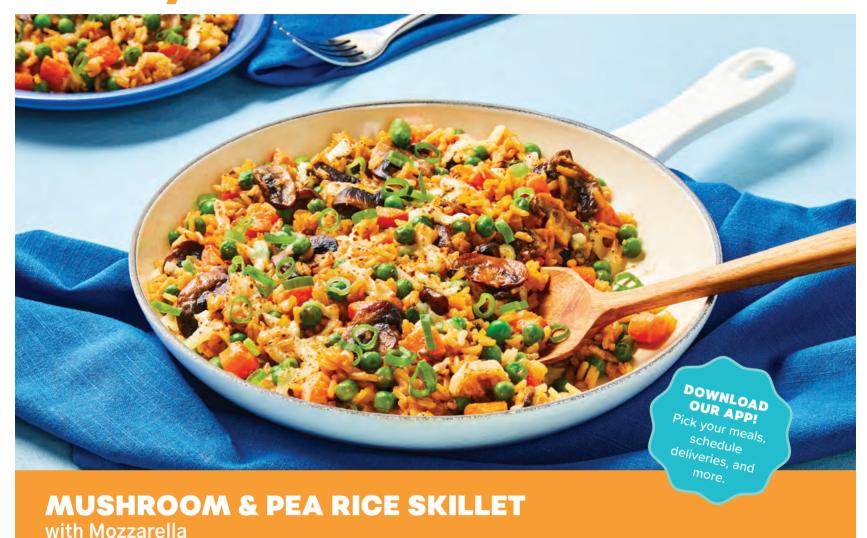
EveryPlate

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WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



Carrot * (3 oz | 6 oz)

Cream Cheese*

(1 | 2)Contains: Milk



Scallions * (1 | 2)



Jasmine Rice (1 | 2)

Contains: Soy



Veggie Stock Concentrates (2 | 4)



Peas *

Soy Sauce (1 | 2)(1 | 2)



Garlic **Button** Mushrooms* (2 Cloves | 4 Cloves) (1 | 2)



Shredded Mozzarella* (1 | 2)Contains: Milk

PREP IN 10 MIN READY IN 30 MIN



If you chose to add a protein when placing your order, follow the CustomPlate instructions on the flip side of this card to learn how to modify your meal.



Bacon @ (1 | 2)

WHAT YOU'LL NEED

Kosher Salt Black Pepper Cooking Oil (2 tsp | 4 tsp)

Butter (2 TBSP | 4 TBSP) Contains: Milk

Flour (1 TBSP | 2 TBSP) Contains: Wheat

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Adjust rack to top position and heat broiler to high. Wash and dry produce. Trim, peel, and cut carrot into a small dice. Trim and thinly slice scallions, separating whites from greens.



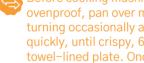
Heat a drizzle of oil in a small pot over medium-high heat. Add carrot, scallion whites, and a pinch of salt and pepper. Cook, stirring occasionally, until lightly browned and slightly tender, 3-4 minutes. Add rice and stir to coat. Add 11/4 cups water (21/4 cups for 4 servings), half the stock concentrates (you'll use the rest later), and 1/4 tsp salt (1/2 tsp for 4). Bring to boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to use in step 4.



While rice cooks, trim and thinly slice mushrooms. Peel and finely chop garlic. Heat a drizzle of oil in a medium, preferably ovenproof, pan (use a large, preferably ovenproof, pan for 4 servings) over medium-high heat. Add mushrooms; cook, stirring occasionally, until browned and slightly crispy, 5–7 minutes. Season generously with **salt** and **pepper**.



Add 1 TBSP butter (2 TBSP for 4 servings) to pan with mushrooms. Once melted, add garlic and 1 TBSP flour (2 TBSP) for 4); cook, stirring, until lightly browned, 1 minute. Stir in 1/2 cup water (3/4 cup for 4), soy sauce, and remaining stock concentrate. Cook, stirring, until liquid has slightly reduced, 1-2 minutes. Remove pan from heat; stir in cooked rice, peas, cream cheese, and 1 TBSP butter (2 TBSP for 4). Season with 34 tsp salt (11/2 tsp for 4) and pepper to taste. (If your pan isn't ovenproof, transfer rice mixture to a baking dish now.) Stir half the bacon into pan with cooked rice.



Before cooking mushrooms, heat a medium, dry, preferably ovenproof, pan over medium-high heat. Add bacon; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Transfer to a papertowel-lined plate. Once cool enough to handle, roughly chop. Use same pan to cook **mushrooms**.



(Watch carefully to avoid burning. The broiler is a powerful tool!) Sprinkle with scallion greens. Serve directly from pan. Garnish with remaining bacon.



Bacon is fully cooked when internal temperature reaches 145 degrees.