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MUSHROOM & PEA RICE SKILLET

with Mozzarella

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Carrot *
(3 oz | 6 oz)



Scallions *
(1 | 2)



Jasmine Rice
(1 | 2)



Veggie Stock Concentrates
(2 | 4)



Button Mushrooms *
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Soy Sauce
(1 | 2)
Contains: Soy



Peas *
(1 | 2)



Cream Cheese *
(1 | 2)
Contains: Milk



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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CHEF'S TIP

Want to nail the perfect pot of rice? Once your water boils in step 2, immediately cover the pot with a tight-fitting lid and reduce the heat to the lowest setting. Let it simmer until no water remains (resisting the urge to peek!). Finally, let the pot sit off heat for a few minutes while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

1.



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.

2.



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 **1¼ cups water** (2¼ cups for 4 servings), **half the stock concentrates** (you'll use the rest later), and **¼ tsp salt** (½ 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.

3.



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**.

⚡ 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 paper-towel-lined plate. Once cool enough to handle, roughly chop. Use same pan to cook **mushrooms**.

4.



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 **½ cup water** (¾ 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 **¾ tsp salt** (1½ 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**.

5.



Press **rice mixture** into an even layer, then sprinkle evenly with **mozzarella**. Broil on top rack until cheese melts, 2–3 minutes. (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.

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