



Sweet Chili Teriyaki Portobello

WITH CARROT FRIED RICE

Culinary Collection



Prep & Cook Time

30-40 MIN

Cook Within

7 DAYS

You Will Need

Olive Oil
2 Large Non-Stick Pans, Small Pot, Mixing Bowl

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

4 fl. oz. Teriyaki Glaze
2 Green Onions
¾ cup Jasmine Rice
½ tsp. Umami Seasoning
1 fl. oz. Sweet Chili Sauce
2 Portobello Mushrooms
2 Garlic Cloves
8 oz. Carrot
½ oz. Pickled Ginger
.406 fl. oz. Soy Sauce

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/26301

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**



1. Cook the Rice

- Bring a small pot with **rice** and 1¼ cups **water** to a boil.
- Once boiling, reduce to a simmer, cover, and cook until rice is tender, 15-18 minutes.
- Remove from burner and set aside. Let rice cool slightly uncovered and fluff with a fork.
- While rice cooks, continue recipe.



2. Prepare Ingredients and Make Sauce

- Using a spoon, scoop out black undersides (gills) of **mushrooms** and remove stems. Cut mushrooms into ¼" slices.
- Peel, trim, and cut **carrot** into ¼" slices on an angle.
- Mince **ginger**.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Mince **garlic**.
- In a mixing bowl, combine **sweet chili sauce**, **teriyaki glaze**, ginger, and garlic. Set aside.



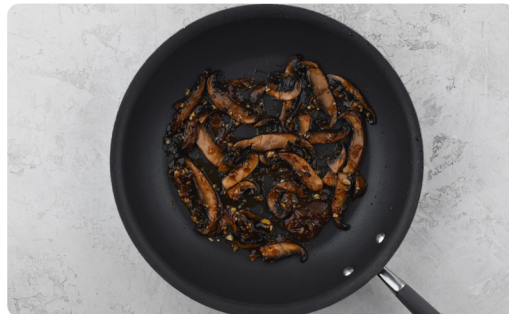
3. Make the Carrot Fried Rice

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**. Add **carrots** to hot pan and stir often until lightly browned, 3-5 minutes.
- Add **white portions of green onions**, **rice**, **umami seasoning**, and **soy sauce**. Stir to combine and spread into an even layer. Cook undisturbed, 1 minute.
- Reduce heat to medium. Stir occasionally, breaking up rice, until carrots are fork-tender, and rice is golden-brown, 8-10 minutes.
- Remove from burner.
- While fried rice cooks, continue recipe.



4. Start the Mushrooms

- Place another large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **mushrooms** to hot pan and stir occasionally until tender, 4-6 minutes.



5. Finish Mushrooms and Finish Dish

- Add **sauce** to hot pan. Bring to a simmer.
- Once simmering, stir occasionally until **mushrooms** are coated, 30-60 seconds.
- Remove from burner.
- Plate dish as pictured on front of card, topping **rice** with mushrooms and sauce. Garnish with **green portions of green onions**. Bon appétit!