



IN YOUR BOX

- ¾ cup Jasmine Rice
- 2 Green Onions
- 2 Garlic Cloves
- 2 Heads of Baby Bok Choy
- 4 oz. Carrot
- 4 oz. Shiitake Mushrooms
- 1 Red Fresno Chile
- ¼ cup Panko Breadcrumbs
- 2 fl. oz. Liquid Egg
- 2 fl. oz. Teriyaki Glaze

CONTAINS: eggs, wheat, soy

NUTRITION per serving 87g carbohydrates 16g fat 13g protein 1560mg sodium | calorie-conscious, vegetarian



Calories
553



Prep & Cook Time
45-55 min.



Cook Within
7 days



Difficulty
Intermediate



Spice Level
Medium

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- Small Pot
- Mixing Bowl
- Large Non-Stick Pan



Teriyaki Tokyo Rice Cakes

with bok choy and shiitake mushrooms

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **425 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray

WHILE YOU COOK

- **Heads Up!** **Green onions** are used twice. **White portions** are added to **rice mixture**, and **green portions** garnish dish.
- **Heads Up!** **Garlic** is used twice. Half is added to **rice mixture** and remaining is added to **vegetables**.
- **Spice Alert!** **Fresno chile** adds heat comparable to fresh jalapeño. Use to taste or omit to suit your spice preference. Be sure to wash hands and cutting board after prepping.

FROM THE CHEF

If rice cakes are difficult to form and crumbly, continue mixing in bowl until starches release and mixture comes together.

Did you know...

Teriyaki is a sweetened soy sauce common in Japanese cuisine. Its name actually refers to the sheen it gives when brushed onto broiled meats and fish.



Cook the Rice

Bring a small pot with **rice** and 1½ cups **water** to a boil. Reduce to a simmer, cover, and cook until tender, 18-20 minutes. Transfer rice to prepared baking sheet, spread into an even layer, and refrigerate or freeze until cool enough to handle. While rice cooks, prepare ingredients.



Form and Roast the Rice Cakes

Wet hands before working with rice cakes to prevent sticking. Separate **rice mixture** into four balls. Press into ½” thick, 4” diameter patties. Place a large non-stick pan over medium-high heat. Add 2 Tbsp. **olive oil** and **rice cakes** to hot pan. Cook until browned, 3-5 minutes per side. Remove rice cakes to prepared baking sheet and roast until heated through, 6-8 minutes. Reserve pan; no need to wipe clean.



Prepare the Ingredients

Trim and thinly slice **green onions** on an angle, keeping white and green portions separate. Mince **garlic**. Remove any discolored outer leaves from **bok choy** and trim ends. Coarsely chop leaves. Quarter stem and cut into 1” pieces. Peel, trim, and cut **carrot** into very thin slices. Stem **mushrooms** and cut caps into ¼” strips. Slice **Fresno chile** into thin rounds. *Discard seeds if you prefer less spice.*



Stir-Fry the Vegetables

Return pan used to brown rice cakes to medium-high heat. Add 1 tsp. **olive oil**, **bok choy stems**, **carrot**, and **mushrooms** to hot pan. Stir often until lightly browned, 4-5 minutes. Add **bok choy leaves**, ¼ cup **water**, remaining **garlic**, and **Fresno chile** (to taste). Stir occasionally until water evaporates and bok choy stems are tender, 2-4 minutes. Add **teriyaki glaze**, combine thoroughly, and remove from burner.



Make the Rice Mixture

Add cooled **rice**, **panko**, **liquid egg**, **white portions of green onions**, half the **garlic** (reserve remaining for vegetables), ½ tsp. **salt**, and ¼ tsp. **pepper** to a mixing bowl. Mix until rice easily sticks together, smashing some rice as you go. Reserve prepared baking sheet; no need to change foil.



Finish the Dish

Place any remaining **sauce** on a plate. Place **rice cakes** on sauce. Place **vegetables** next to rice cakes, or on top. Garnish with **green portions of green onions**.