



#### In your box

- 2 Portobello Mushrooms
- 3 Tbsp. Cornstarch
- 2 Green Onions
- 1 Red Bell Pepper
- 3 fl. oz. Garlic Sesame Sauce
- ¾ cup Jasmine Rice
- 1 oz. Roasted Salted Cashews
- 1 tsp. Sriracha
- 2 tsp. Chopped Ginger



## Mongolian Fried Portobellos & Peppers

with cashews and rice

NUTRITION per serving—Calories: 688, Carbohydrates: 89g, Fat: 32g, Protein: 10g, Sodium: 959mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**25-35 min.**

Cook Within  
**7 days**

Difficulty Level ● ○ ○  
**Easy**

Spice Level ● ○ ○ ○  
**Mild**

## 🕒 You will need

Olive Oil, Salt

Small Pot, Large Non-Stick Pan, Mixing Bowl

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onions**



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### Make the Rice

- Bring a small pot with **jasmine rice** and 1½ cup **water** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner and set aside.
- While rice cooks, prepare ingredients.



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### Prepare the Ingredients

- Using a spoon, scoop out black undersides (gills) of **portobello mushrooms**. Cut mushrooms into ¾" dice.
- Trim and cut white portions of **green onion** into 1" lengths. Mince top 2" of green portions. Keep white and green portions separate.
- Stem, seed, remove ribs, and thinly slice **red bell pepper**.



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### Coat the Portobello

- Place **mushroom** in a mixing bowl and stir in 1 Tbsp. **water**.
- Add **cornstarch** and stir until completely coated.



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### Cook the Portobello

- Place a large non-stick pan over medium-high heat and add 3 Tbsp. **olive oil**.
- Shake excess cornstarch off of **mushrooms** and add to hot pan with a pinch of **salt**. Stir often until browned all over, 6-8 minutes.



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### Cook Peppers and Finish Dish

- Add **red bell pepper** and **ginger** to pan. Stir occasionally until bell pepper is tender, 2-4 minutes.
- Stir in **sauce**, 2 Tbsp. **water**, and **white portions of green onion** and cook until sauce is slightly thickened, 1 minute.
- Stir in **Sriracha** (to taste).
- Plate dish as pictured on front of card, garnishing with **cashews** and **green portions of green onions**. Bon appétit!