



Thai-Inspired Black Beans

with Fried Eggs and Garlic Rice

Veggie

40 Minutes



Egg



Jasmine Rice



Black Beans



Green Beans



Sweet Bell Pepper



Garlic, cloves



Green Onion



Lime



Crispy Shallots



Vegetarian Oyster Sauce



Brown Sugar

HELLO VEGETARIAN OYSTER SAUCE

A savoury sauce that adds oomph to any stir-fry!

Start here

Before starting, wash and dry all produce.

Bust out

Medium non-stick pan, measuring spoons, strainer, medium pot, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Egg	2	4
Jasmine Rice	¾ cup	1 ½ cups
Black Beans	370 ml	740 ml
Green Beans	170 g	340 g
Sweet Bell Pepper	160 g	320 g
Garlic, cloves	3	6
Green Onion	2	4
Lime	½	1
Crispy Shallots	28 g	56 g
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Brown Sugar	½ tbsp	1 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Cook rice

- Using a strainer, rinse **rice** until **water** runs clear.
- Add **1 cup water** and **½ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then reduce heat to medium-low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. (NOTE: Reduce heat to low if water is boiling over.)
- Remove the pot from heat. Set aside, still covered.



Make fried rice

- Reheat the same pan over medium.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **remaining garlic**. Cook, stirring occasionally, until fragrant, 1 min.
- Add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **cooked rice**, **half the crispy shallots** and **remaining vegetarian oyster sauce**. Cook, stirring often, until combined, 1-2 min.



Prep

- Meanwhile, juice **half the lime** (whole lime for 4 ppl).
- Trim **green beans**, then cut into 1-inch pieces.
- Core, then cut **pepper** into ½ -inch pieces.
- Thinly slice **green onions**, keeping white and green parts separate.
- Peel, then mince or grate **garlic**.



Fry eggs

- Heat a medium non-stick pan (large pan for 4 ppl) over medium-low heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Crack in **eggs** (dbl for 4 ppl). Season with **salt** and **pepper**. Cover and pan-fry until egg whites have set, 2-3 min. (NOTE: The yolks will still be runny. If preferred, pan-fry eggs using 1 tbsp oil, instead of butter.)



Cook veggies and black beans

- Heat a large non-stick pan over medium-high heat (high heat for 4 ppl). When hot, add **1 tbsp oil** (dbl for 4 ppl), then **green onion whites**, **peppers** and **green beans**. Cook, stirring often, until lightly charred 4-5 min.
- Add **half the garlic**. Cook, stirring often, until fragrant, 30 sec.
- Add **black beans**, including **liquid**, **half the brown sugar** (use all for 4 ppl) and **half the vegetarian oyster sauce**. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Add **½ tbsp lime juice** (dbl for 4 ppl), then stir to combine.
- Transfer **veggies and black beans** to a bowl, then cover to keep warm. Carefully wipe the pan clean.



Finish and serve

- Divide **fried rice** between bowls. Top with **veggies and black beans** and **any remaining sauce** from the bowl.
- Top with **fried eggs**.
- Sprinkle **remaining green onions** and **remaining crispy shallots** over top.

Dinner Solved!