

Curry Fried Rice

2 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 30

Vital Farms Pasture-raised Eggs
Farmhouse Kitchen Curry Spice
Gundermann Acres Summer Squash, washed
J & B Farms Green Beans, ends trimmed, washed
Farmhouse Kitchen Prepared, Gundermann Acres Black Eyed Peas
Texas Farm Patch Cucumbers, washed
Farmhouse Kitchen Marinated Cucumber, stirred well before use
Gulf Pacific White Rice
Salt and Pepper
Olive or Canola Oil

Prepare ahead (optional): Steam rice and store in airtight container in refrigerator. Use within 5 days.

STEP 1 Chop the cucumbers into ¼” half moon pieces and combine in a bowl with the marinated cucumber. Cover with a lid or plastic wrap and store in the refrigerator.

STEP 2 Bring 1 cup of water, a big pinch of salt, and 2 tsp. of oil to a boil in a medium saucepan. Once the water reaches a boil, add rice, stir once, and cover. Reduce heat to low and cook for 20 minutes. After 20 minutes, remove from heat and transfer cooked rice to a sheet pan or large plate and spread into a thin layer. Place the rice in freezer for 10 minutes to cool and remove moisture. (If preparing rice ahead, cooling the rice in freezer is not necessary.)

STEP 3 While the rice is cooking, prepare the vegetables. Chop the squash into half moons, about ¼” thick. Chop the green beans into small batons, about 1” pieces.

STEP 4 Place a large saute pan or wok over high heat. When the pan is hot, add 1 tbsp. oil to the pan, followed by the green beans. Saute for 3-4 minutes until lightly browned and then add the squash and black eyed peas. Saute for an additional 2-3 minutes. Season with ½ tsp. salt and pepper. Add 1 additional tbsp. oil to the pan, followed by the cooled rice. Stir to combine and then sprinkle with the curry spice. Continue to stir, warming the rice through and distributing the seasonings. Season with salt and pepper to taste. Cover and set aside on low heat until ready to serve.

STEP 5 Place a non-stick skillet over medium heat. Add 2 tsp. oil. Crack the eggs into the skillet. As the eggs cook, the whites will begin to set. Covering the eggs with a lid will also help speed up the cooking process. Fry the eggs to your preference, flipping them over or breaking the yolk if you prefer the yolks to be less runny.

STEP 6 To serve, spoon the fried rice into serving bowls. Top the fried rice with an egg and add a side of marinated cucumbers for a bright, crisp contrast. Enjoy!

Curry Fried Rice

4 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 30

Vital Farms Pasture-raised Eggs
Farmhouse Kitchen Curry Spice
Gundermann Acres Summer Squash, washed
J & B Farms Green Beans, ends trimmed, washed
Farmhouse Kitchen Prepared, Gundermann Acres Black Eyed Peas
Texas Farm Patch Cucumbers, washed
Farmhouse Kitchen Marinated Cucumber, stirred well before use
Gulf Pacific White Rice
Salt and Pepper
Olive or Canola Oil

Prepare ahead (optional): Steam rice and store in airtight container in refrigerator. Use within 5 days.

STEP 1 Chop the cucumbers into ¼” half moon pieces and combine in a bowl with the marinated cucumber. Cover with a lid or plastic wrap and store in the refrigerator.

STEP 2 Bring 2 cups of water, a big pinch of salt, and 1 tbsp. of oil to a boil in a medium saucepan. Once the water reaches a boil, add rice, stir once, and cover. Reduce heat to low and cook for 20 minutes. After 20 minutes, remove from heat and transfer cooked rice to a sheet pan or large plate and spread into a thin layer. Place the rice in freezer for 10 minutes to cool and remove moisture. (If preparing rice ahead, cooling the rice in freezer is not necessary.)

STEP 3 While the rice is cooking, prepare the vegetables. Chop the squash into half moons, about ¼” thick. Chop the green beans into small batons, about 1” pieces.

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STEP 5 Place a non-stick skillet over medium heat. Add 1 tbsp. oil. Crack the eggs into the skillet. As the eggs cook, the whites will begin to set. Covering the eggs with a lid will also help speed up the cooking process. Fry the eggs to your preference, flipping them over or breaking the yolk if you prefer the yolks to be less runny.

STEP 6 To serve, spoon the fried rice into serving bowls. Top the fried rice with an egg and add a side of marinated cucumbers for a bright, crisp contrast. Enjoy!

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Pasture-raised Egg- Store in the refrigerator. Use within 5 days.

Curry Spice - Keep in a cool, dry place in the kitchen until ready to use. (Ingredients: turmeric, garlic powder, onion powder, fennel seed, coriander, cumin, allspice, salt)

Summer Squash- Store in a plastic bag in the crisper drawer of the refrigerator. Use within 5 days.

Green Beans- Store in the plastic bag in which they came in the crisper drawer of the refrigerator. Use within 5 days.

Black Eyed Peas- If using within 3 days, store in the refrigerator. Otherwise, freeze up to 1 month and use within 36 hours of thawing. (Ingredients: Gundermann Acres black eyed peas, water, salt)

Cucumber - Wrap in a paper towel and place in a plastic bag in the refrigerator. Use within 5 days.

Marinated Cucumber- Store in the refrigerator. Use within 5 days. (Ingredients: Martinez Farms cucumber juice, garlic, chili flake, distilled vinegar, water, salt)

White Rice- Keep in a cool, dry place in the kitchen until ready to use.

***Contains eggs.**

****Not made with gluten, dairy, nuts, peanuts fish or shellfish containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, peanuts, fish and shellfish.**