

Fried Egg / Rice Bowl

Serves 2 Calories per Serving: 570

The crispy rice offers a golden crunch that contrasts beautifully with the soft, rich yolk of the fried egg. As the greens wilt slightly from the heat, they release a fresh, earthy aroma that balances each bite. It's a simple dish, but every spoonful is deeply satisfying—warm, textured, and nourishing.

2 garlic cloves
¼ cup fresh cilantro leaves
¼ cup fresh Thai basil
5 ounces (5 cups) baby spinach
1 serrano chili
½ teaspoon table salt
2.5 tablespoons vegetable oil
4 ounces green beans
1 teaspoon grated fresh ginger
2 cups cooked white rice
½ cup frozen peas
1 recipe Fried Eggs
Lime wedges



1. Toast unpeeled garlic clove in 12-inch nonstick skillet over medium heat, shaking skillet occasionally, until softened and spotty brown, about 8 minutes. When garlic is cool enough to handle, discard skin and chop coarsely. Process chopped garlic, cilantro, basil, 1 cup spinach, serrano, and 1/s teaspoon salt in food processor until finely chopped, about 15 seconds, scraping down sides of bowl as needed; set aside.
2. Heat 2 teaspoons oil in now-empty skillet over medium-high heat until shimmering. Add green beans and 1/s teaspoon salt and cook until green beans are spotty brown, 1 to 2 minutes. Add remaining 4 cups spinach and cook until wilted, 1 to 2 minutes. Add ginger and minced garlic and cook until fragrant, about 30 seconds. Transfer vegetables to bowl, cover with aluminum foil to keep warm, and set aside until ready to serve.
3. Heat remaining 2 tablespoons oil in again-empty skillet over medium-high heat until shimmering. Add cooked rice, herb mixture, peas, and remaining ¼ teaspoon salt, stirring to combine, then firmly press into compact, even layer. Cover and cook, without stirring, until rice begins to crisp, about 2 minutes. Uncover, reduce heat to medium, and continue to cook until bottom of rice is golden brown, 4 to 6 minutes. Season with salt and pepper to taste. Divide among individual serving bowls then top with green bean mixture and fried eggs. Serve with lime wedges.