





## **COOKING DIRECTIONS**

#### **CRAB RICE WITH BASIL**

- Heat 1 tablespoon of sesame oil in a wok over medium heat. Add onion, bell pepper, and green beans and sauté until tender, about 3 minutes. Add ginger and spicy pepper and sauté 1 minute until fragrant.
- Add remaining tablespoon sesame oil, rice, and peas to the wok. Cook over medium heat stirring constantly until rice is broken up and incorporated and starts to get crispy around the edges, about 5 minutes. Season with soy sauce and salt to taste. Add crab and green onions and stir just to warm through. Remove from heat and garnish with basil leaves. Serve with Chile Crisp (recipe follows).

### **CHILE CRISP**

- Combine the garlic flakes, sugar, salt, Korean chile flakes, red pepper flakes, sesame seeds, and peanuts in a heatproof bowl and set aside.
- Combine the canola oil and dried minced onion in a wok.

  Turn the heat to medium and cook, stirring constantly,
  until the onion becomes evenly golden brown, about 3
  minutes. (Be careful not to let the onion burn!)
- All at once, add the reserved chile and spice mixture to the wok and stir to combine. Let sizzle for about 30 seconds, then quickly transfer back to the heatproof bowl and allow to cool. Stir in sesame oil. Transfer to an airtight container and refrigerate for up to 2 weeks.

# **INGREDIENTS**

## **CRAB RICE WITH BASIL**

- 2 tbsp toasted sesame oil
- $1\,\mathrm{cup}\,\mathrm{finely}\,\mathrm{diced}\,\mathrm{onion}$
- $1\,{\rm cup}\,{\rm finely}\,{\rm diced}\,{\rm yellow}\,{\rm bell}\,{\rm pepper}$
- 1 cup diced green beans
- 1 tbsp finely chopped spicy pepper
- 1/2 cup green peas
- 1 tbsp finely chopped fresh ginger
- 3 cups cooked, cooled short grain rice
- 1 tbsp soy sauce
- 1 tsp coarse kosher
- 6 ounces jumbo lump crab meat
- Lime wedges, for service
- 1/4 cup thinly sliced green onions
- 1/2 cup basil leaves, for garnish

### **CHILE CRISP**

- 1 tbsp dried garlic flakes
- 1 tsp granulated sugar
- 1/4 cup korean chile flakes
- 11/2 tsp kosher salt
- 1tbsp + 1tsp red pepper flakes
- 2 tbsp sesame seeds
- 1/4 cup finely chopped dryroasted peanuts
- 3/4 cup canola oil
- 3 tbsp dried minced onion
- 1 tbsp toasted sesame oil