



spinach fried rice stuffed jack-o-lanterns

cook time:
15

prep time:
10

featured product:
baby spinach

carve out a fun and delicious dinner with this spinach fried rice stuffed jack-o-lanterns recipe! fresh ginger and fried rice mixed with spinach and garlic is a flavor combo that is ghoulishly good. don't be tricked by this treat, this recipe is sure to create smiles while putting more greens in your halloween!



ingredients

4 servings

- 1 package (5 oz) [organicgirl® baby spinach ?](#)
- 2 tablespoons preferred vegetable oil, divided
- 1 pound firm or extra-firm tofu, cut into ½" slabs, or 4 eggs
- 3 garlic cloves, thinly sliced
- 1" piece fresh ginger, peeled and minced
- 3 cups cooked brown or white rice
- 3 tablespoons soy sauce
- 4 green onions, thinly sliced
- 4 sweet bell peppers

substitutions

? *substitute with* [POWERHOUSE SPINACH BLEND](#)

directions

1. if using tofu: in a large skillet heat 1 tablespoon oil over medium-high. when oil shimmers add tofu and cook, turning, until browned on both sides. transfer to a cutting board.
- if topping with eggs: heat 1 tablespoon oil in skillet over medium. crack eggs into pan and cook to desired degree of doneness.
2. in same skillet heat remaining 1 tablespoon oil and add garlic and ginger. cook, stirring, 1 minute or until fragrant. add spinach and cook until wilted.
3. stir in rice and soy sauce, give the mixture one good stir, and allow to cook undisturbed until rice starts to brown, 5-7 minutes. transfer rice to serving dish.
4. if using tofu, cut it into cubes and mix into rice.
5. meanwhile, carefully cut the top of the bell peppers as if preparing a pumpkin for carving. carefully spoon out the seeds.
6. fill with the spinach fried rice, and cap by replacing the top. or, for a special halloween morning, top with the fried egg and garnish with green onions.