

Serves 2

For the rice

- One packet Ben's Jasmine Ready Rice, cooked according to package instructions
- 3 tbsp Soy sauce
- One large garlic clove
- 1 tbsp white miso paste (Trader Joe's brand preferred)
- 1½ tbsp Better than Bouillon veggie, beef or chicken
- 1 tbsp Bachan's BBQ sauce (can sub ¾ tsp brown sugar)
- ½ cup water
- 2 eggs
- Fly by Jing chili crisp for topping

For the pesto

- Softball size handful of basil, parsley, chives, or whatever other tender stem herbs you have on hand
- One large garlic clove
- ⅓ cup salted shelled pistachios
- ¼ teaspoon salt
- Squeeze of lemon
- Olive oil

Make the pesto

In a food processor, blend all the ingredients. Add more olive oil until the mixture becomes smooth and creamy. Taste for salt.

Make the rice

In a small stockpot, heat some olive oil over medium heat. When the oil is hot, add the rice and the soy sauce. Still quickly to color the rice. Add the garlic, miso paste, bouillon paste and Bachan's or brown sugar, and mix until the rice appears sticky. Turn up the heat slightly, and add a bit of the water at a time until no liquid remains but the rice is thick and creamy, almost like a drier risotto (this is totally up to preference—add as much water as necessary to achieve the desired texture). Remove from heat and distribute evenly into two shallow bowls

Poach or fry the eggs until the whites are set and the yolk is still slightly runny. Serve each egg on top of one of the rice bowls, and top with generous spoonfuls of the pesto, Fly by Jing chili crisp, and pepper. Serve immediately.