DINNER TWIST
LOCAL, HEALTHY, DELIVERED

Product Spotlight: Eggs

Did you know you can add crushed egg shells straight to the soil in your garden? While it might not help this season's plants, it will help add calcium directly to the soil as the shells decompose.

Nasi Goreng
with Sunny Fried Eggs

A Balinese favourite – fragrant fried rice using Turban Chopsticks' Nasi Goreng paste with flavours of lemongrass, ginger and garlic, served with a sunny egg and fresh cucumber slices.

🕑 25 minutes   🍴 4 servings   🥗 Vegetarian

6 January 2023

Garnish it!

You can serve this dish with some crispy fried shallots or toasted peanuts to finish. Add a wedge of lime if you have some.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	21g	19g	124g

1. COOK THE RICE

Place rice in a saucepan and cover with 1.5 x amount of water. Cover with lid, cook over low heat for 10-15 minutes. Remove from heat, let stand 5 minutes. Stir carefully with a fork.

2. PREPARE THE TOPPINGS

Slice cucumber. Slice chives into 3cm lengths. Set aside with bean shoots.

3. COOK THE STIR-FRY

Heat a large frypan or wok over medium high heat with **oil**. Wedge tomatoes and slice Asian greens, add to pan as you go. Cook for 5 minutes until softened.

4. ADD THE RICE

Stir in 1/2 the bean shoots and Nasi Goreng paste to pan (see notes). Add rice and toss to combine. Season to taste with **salt and pepper.**

5. COOK THE EGGS

Heat a second frypan over medium-high heat with **oil** and cook the eggs, in batches, to your liking (see notes).

6. FINISH AND SERVE

Divide rice among bowls. Top with egg, cucumber, chives and remaining bean shoots.