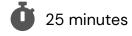




Balinese Nasi Goreng

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.





2 servings



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.

FROM YOUR BOX

| BASMATI RICE | 150g |
|-------------------|---------|
| LEBANESE CUCUMBER | 1 |
| CHIVES | 1 bunch |
| ТОМАТО | 1 |
| ASIAN GREENS | 2 bulbs |
| NASI GORENG PASTE | 1 jar |
| FREE-RANGE EGGS | 6-pack |
| | |

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan or wok, frypan, saucepan

NOTES

Start with 1/4 of the jar of Nasi Goreng paste if you prefer a milder flavoured dish. You can add more to taste after.



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 and chives (into 3cm lengths). Set aside.



3. COOK THE STIR-FRY

Heat a large frypan or work 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 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 (use to taste) to your liking.



6. FINISH AND SERVE

Divide rice among plates. Top with egg, cucumber and chives.



