



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.



02 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.

 25 minutes

 2 servings

 Vegetarian

September 2022

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
TOMATO	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 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 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.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

