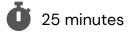




Balinese Nasi Goreng

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.





4 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	300g
LEBANESE CUCUMBER	1
CHIVES	1 bunch
BEAN SHOOTS	1 bag
TOMATOES	2
ASIAN GREENS	1 bunch
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

Use half the Nasi Goreng paste if you prefer a milder flavoured dish. You can use soy sauce to taste if preferred.



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 with bean shoots.



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 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 mediumhigh heat with **oil** and cook the eggs to your liking.



6. FINISH AND SERVE

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

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



