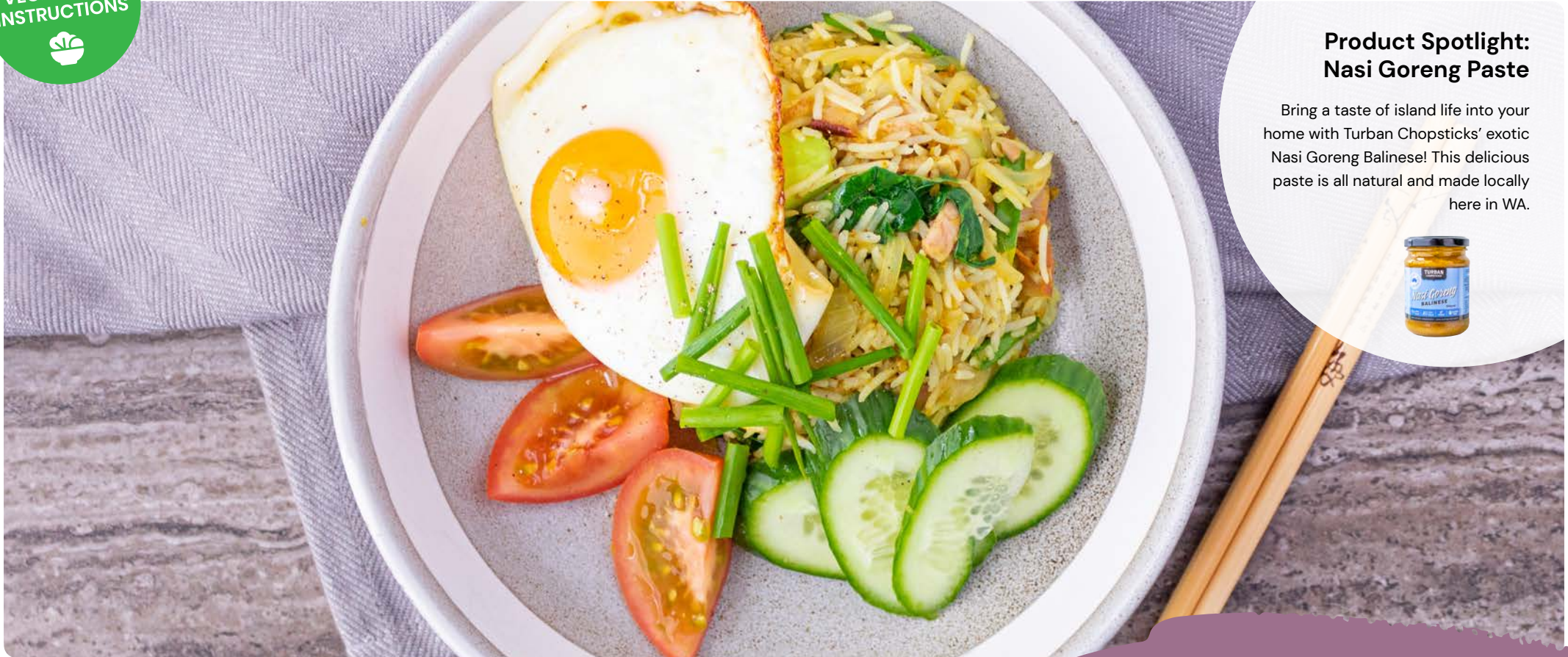




DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Nasi Goreng Paste


Bring a taste of island life into your home with Turban Chopsticks' exotic Nasi Goreng Balinese! This delicious paste is all natural and made locally here in WA.



3 Nasi Goreng with Sunny Eggs

The Balinese street food we've been craving! Stir-fry rice with Asian greens, crispy bacon tossed with Turban Chopsticks' fragrant Nasi Goreng Paste. Finished off with a sunny egg, fresh cucumber and tomato.

 20 minutes

 2 servings




 Pork

3 December 2021

Spice it up!

Add some fresh coriander, fried shallots or fresh chilli to garnish the dish if you have some!

FROM YOUR BOX

BASMATI RICE	150g
TOMATO	1
LEBANESE CUCUMBER	1
CHIVES	1 bunch
FREE-RANGE EGGS	4
SHALLOT	1
BACON 	1 packet (90g)
ASIAN GREENS	2 bulbs
NASI GORENG PASTE	1 jar (to taste)
 ENOKI MUSHROOMS	1 packet
 BALINESE CASHEW SNACK	1 packet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS


frypan, saucepan

NOTES

You can use coconut oil or sesame oil to cook this dish.

Stir through 1/2 jar of nasi goreng paste first, then use the rest to taste.

No pork option - bacon is replaced with smoked turkey.

 **VEG OPTION** - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



1. COOK THE RICE

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



2. PREPARE THE TOPPINGS

Wedge tomato, slice cucumber and chives. Set aside.



3. COOK THE EGGS

Heat a frypan over medium-high heat with **oil**. Crack eggs into pan and cook for 3-4 minutes or to your liking. Remove to a plate and keep pan on heat.



4. COOK THE BACON


Slice shallot and bacon. Add to pan as you go and cook for 5 minutes.

 **VEG OPTION** - Add oil to pan. Slice shallot and cook for 5 minutes.



5. TOSS THE RICE


Slice Asian greens and add to pan. Cook until wilted. Toss through 1/2 the chives, cooked rice and nasi goreng paste (see notes) until combined. Season with **salt and pepper** to taste.

 **VEG OPTION** - Trim enoki mushrooms and cook together with Asian greens as above.



6. FINISH AND SERVE

Divide nasi goreng, tomatoes and cucumber among plates and top with sunny egg. Garnish with remaining chives to taste.

 **VEG OPTION** - Serve as above, garnish with balinese cashews.

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

