



Product Spotlight: Turban Chopsticks

Turban Chopsticks' Nasi Goreng Paste is home made with love using local ingredients. This deliciously spiced paste boasts exotic flavours of lemongrass, turmeric and ginger.



4 Balinese Cauli Bowl with Smoked Chicken

All the flavours of Bali in a nourish bowl with spiced cauliflower rice, smoked chicken and sautéed vegetables, finished with a squeeze of lime and sprinkle of crispy shallots.

 30 minutes

 4 servings

 Chicken

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Mix it up!

If you're not worried about making your dinner look pretty – transform this dish into a delicious fried cauliflower rice! Chop all vegetables, slice the chicken and stir-fry all together with the paste.

Per serve: **PROTEIN** 20g **TOTAL FAT** 14g **CARBOHYDRATES** 30g

FROM YOUR BOX

CAULIFLOWER	1
NASI GORENG PASTE	2/3 jar *
ASIAN GREENS	1 bunch
ENOKI MUSHROOMS	1 packet
GARLIC	1 clove
SMOKED CHICKEN BREAST	1 packet
CARROT	1
LIME	1
SESAME SEED/FRIED SHALLOT MIX	1 packet (40g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, pepper, soy sauce (or tamari)

KEY UTENSILS

large frypan, food processor, frypan

NOTES

If you don't have a food processor you can cut the cauliflower into small florets, coat with nasi goreng paste and roast in the oven instead. Roast for 20 minutes in a 220°C oven.

Coconut, peanut or sesame oil works well with this dish.

If you're sensitive to spice, we recommend adding 1/2 the amount of nasi goreng paste first and then more at the end if preferred.



1. PREPARE CAULIFLOWER

Cut cauliflower into small florets and pulse in a food processor until resembling rice (see notes).



2. COOK THE CAULIFLOWER

Heat a frypan over medium-high heat with oil (see notes). Add cauliflower rice and nasi goreng paste (see notes). Cook for 5 minutes until softened. Stir in **1 tbsp soy sauce**. Take off heat and set aside.



3. PREPARE COMPONENTS

Trim and slice asian greens into 4cm lengths. Trim and separate mushrooms. Slice chicken and julienne (or grate) carrot. Keep separate.



4. COOK THE VEGETABLES

Heat a second frypan with oil over medium-high heat. Add asian greens and crushed garlic clove. Cook for 3-4 minutes until tender. Season with **soy sauce and pepper**. Remove from pan and repeat with mushrooms.



5. FINISH AND PLATE

Divide cauliflower rice among bowls. Top with even amounts of vegetables, chicken and carrot. Garnish with sesame seed mix. Serve with lime wedges.

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**

