



### 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

 2 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** 34g **TOTAL FAT** 21g **CARBOHYDRATES** 46g

## FROM YOUR BOX

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

*\*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, to taste.



### 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, chicken stock paste and 1/4 cup (1/3 jar) nasi goreng paste (see notes). Cook for 5 minutes until softened. Take off heat and set aside.



### 3. PREPARE COMPONENTS

Slice zucchini into crescents. Trim and separate mushrooms. Slice chicken (to taste) and julienne (or grate) carrot. Keep separate.



### 4. COOK THE VEGETABLES

Heat a second frypan with oil over medium-high heat. Add zucchini and 1/2 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**

