

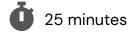




## **Japanese Garlic Fried Rice**

## with Bacon

A delicious garlic fried rice with ramen seasoning, buttery sweet corn, wombok cabbage and crispy free-range bacon.





2 servings



Pork

# Add some extras!

You can stir scrambled eggs through this fried rice for extra protein! Garnish with some fried shallots if you have some.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

16g 20g 85g

#### **FROM YOUR BOX**

BASMATI RICE	150g
GINGER	20g
RAMEN MARINADE	50ml
SPRING ONIONS	1 bunch
BABY WOMBOK CABBAGE	1
RED CAPSICUM	1
CORN COB	1
FREE-RANGE BACON	1 packet (90g)
GARLIC CLOVE	1
SEAWEED SNACK	1 packet

#### FROM YOUR PANTRY

sesame oil, butter, salt, pepper

#### **KEY UTENSILS**

large frypan or wok, saucepan

#### **NOTES**

The butter adds a lovely sweet and nutty flavour to the fried rice. If preferred, you can leave the butter out and use extra sesame oil instead.

We used ground white pepper to flavour this dish.

You can easily cut the seaweed snack into strips using kitchen scissors.



#### 1. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water. Bring to a boil. Cover with a lid and reduce to lowest heat for 10–15 minutes. Remove from heat and stand for 5 minutes. Stir carefully with a fork.



#### 2. PREPARE THE SAUCE

Peel and grate the ginger. Combine with ramen marinade.



#### 3. PREPARE THE VEGETABLES

Slice spring onions (reserve tops for garnish). Chop cabbage (use to taste) and dice capsicum. Remove corn from cob. Set aside.



## 4. COOK THE STIR-FRY

Heat a large frypan or wok over mediumhigh heat with 1/2 tbsp sesame oil and 1/2 tbsp butter (see notes). Slice and add bacon along with prepared vegetables. Crush in garlic clove and cook for 6-8 minutes until softened.



### **5. TOSS THE RICE**

Increase heat to high. Toss in rice and prepared sauce. Cook for 2-3 minutes until excess liquid evaporates. Season with salt and pepper to taste (see notes).



#### 6. FINISH AND SERVE

Slice seaweed snack (see notes). Garnish fried rice with seaweed snack and spring onions.

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



