



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Eggs

Did you know that the thickness of egg shells depend on the age of the chicken? Young chickens lay eggs with harder shells, while old chickens lay eggs with thinner shells.



4 Nasi Goreng with Fried Eggs

Nasi goreng means 'fried rice'. This fragrant Indonesian dish features diced ham & fresh vegetables, topped with satisfying pan-fried eggs and crispy fried shallots.

 25 minutes

 2 servings

 Pork

1 February 2021

Scrambled eggs

If you prefer, you can scramble the eggs and mix with the fried rice and vegetables.

FROM YOUR BOX

BASMATI RICE	150g
TOMATO	1
LEBANESE CUCUMBER	1
SPRING ONIONS	3
GARLIC CLOVE	1
DICED HAM	200g
CARROT	1
CELERY STICK	1
FREE-RANGE EGGS	4
FRIED SHALLOTS	1 packet (40g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY (SEE NOTES)

oil for cooking (sesame or other), kecap manis or soy sauce, sambal oelek/chilli paste (optional), salt, pepper

KEY UTENSILS

large frypan, saucepan, small frypan

NOTES

We used sesame oil for extra flavour, but you can also use any neutral-flavoured oil or peanut oil.

If you don't have kecap manis, use soy sauce mixed with 1 tsp sugar or honey.

Sambal oelek/chilli sauce is completely optional. If you prefer, leave it out, or substitute with a mild sweet chilli sauce.

No pork option - diced ham is replaced with chicken stir-fry strips. Increase cooking time in step 3 to 5-6 minutes or until cooked through.



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 FRESH SIDES

Wedge tomato and slice cucumber. Place onto a plate.



3. COOK THE STIR-FRY

Heat a large frypan or wok with oil over high heat. Slice spring onions (keep some green tops for garnish), add to pan with crushed garlic and ham. Stir-fry for 3 minutes. Dice and add carrot and celery, cook for a further 3 minutes.



4. ADD THE RICE

Add cooked rice with **1-2 tbsp kecap manis** and **1 tsp sambal oelek** (see notes). Cook for 2-3 minutes until combined. Season with **salt and pepper**.



5. COOK THE EGGS

Heat a second frypan over medium-high heat and fry the eggs to your liking.



6. FINISH AND PLATE

Serve rice with fresh sides, topped with an egg, fried shallots and reserved spring onion tops.

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**

