



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Urban Forager Stocks

Made in Fremantle, these little pots of magic are made from organic ingredients and contain no hidden nasties.



## 4 Asian Style Rice Soup with Eggs and Asian Greens

Homely and comforting soup. Ginger, soy, chicken and boiled eggs, served with fresh vegetables for a satisfying meal.

 30 minutes

 4 servings

 Chicken

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## Stir fry instead?

*Whisk eggs together and scramble in a frypan. Remove and then fry sliced onion, crushed garlic and grated ginger. Add in sliced capsicum, greens, corn kernels and sliced chicken. Finish with soy sauce and sweet chilli sauce. Serve with rice.*

## FROM YOUR BOX

RED ONION	1/2 *
GARLIC	2 cloves
GINGER	1 piece
ABORIO RICE	300g
CHICKEN STOCK	4 tsp *
FREE RANGE EGGS	6 pack
ASIAN GREENS	1 bunch
SMOKED CHICKEN	1 packet (250g)
RED CAPSICUM	1
CORN COB	1
LEMON	1/2 *

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

sesame oil, pepper, soy sauce, sweet chilli sauce (optional)

## KEY UTENSILS

saucepan x 2, frypan

## NOTES

Add the capsicum and corn into the frypan with the greens if you like them cooked.

Add a little spice with fresh chilli or your favourite chilli oil.



### 1. COOK THE ONION

Heat a large saucepan with **1 tbsp sesame oil** over medium heat. Slice and add onion, crushed garlic and grated ginger. Cook for 3-4 minutes then add the rice. Mix well.



### 2. SIMMER THE SOUP

Add stock paste and **2L water**. Bring to the boil, simmer for 15 minutes or until rice is tender.



### 3. BOIL THE EGGS

Bring a medium saucepan of water to the boil. Add eggs and cook for 6-7 minutes. Cool under running cold water. Peel and halve.



### 4. COOK THE GREENS

Heat a frypan over medium-high heat with **oil**. Cut Asian greens into quarters. Cook for 3 minutes, tossing, until just tender. Season with **1 tbsp soy sauce and pepper** to taste.



### 5. SHRED THE CHICKEN

Use 2 forks to shred the chicken. Stir through the soup and season with **1 1/2 tbsp soy sauce, 1/2 tbsp sesame oil and pepper**.

Slice capsicum and remove corn kernels (see notes).



### 6. FINISH AND PLATE

Serve soup into bowls and top with eggs, Asian greens and fresh vegetables. Serve with a lemon wedge, extra **soy sauce and sweet chilli sauce** if desired.

**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](mailto:hello@dinnertwist.com.au)

