



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Red Queen Sauce

This new, native sweet chilli sauce from WA local, GH Produce, has a perfect chilli balance between spice and sweet. It also includes ethically foraged native Australian ingredients.



H2

Brown Rice Shakshuka with Native Sweet Chilli Sauce

Gourmet mushrooms and veggies, stir-fried with brown basmati rice and mild GH Produce native sweet chilli sauce, oven-baked with free-range eggs.



25 minutes



2 servings



Vegetarian

19 August 2022

Spice it up!

The sweet chilli sauce used in this recipe has a lovely mild flavour when cooked and mixed with other ingredients. To spice it up, add slices of red chilli, gochujang to taste, or your favourite chilli paste.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	31g	23g	71g

FROM YOUR BOX

BROWN BASMATI RICE	1 packet (150g)
GOURMET MUSHROOMS	1 packet
SPRING ONIONS	4
RED CAPSICUM	1
ORIENTAL SLAW	1 bag
RED QUEEN SAUCE	1 bottle
TOMATO PASTE	1 sachet
FREE-RANGE EGGS	6-pack (use to taste)
SEEDS+SHALLOT MIX*	1 packet (20g)

FROM YOUR PANTRY

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

KEY UTENSILS

large frypan, saucepan, oven dish

NOTES

Instead of baking the rice and eggs, you can fry the eggs. Serve the rice in bowls and top with fried eggs.

*The seed and shallot mix is made up of sunflower seeds, sesame seeds and fried shallots.



1. COOK THE RICE

Set oven to 220°C.

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



2. COOK THE MUSHROOMS

Heat a large frypan over medium-high heat with **oil**. Roughly tear or cut mushrooms. Slice spring onions (reserve some green tops for garnish). Add to pan and cook, stirring, for 5–7 minutes until mushrooms are browned. Season with **1 1/2 tbsp soy sauce**.



3. ADD THE VEGETABLES

Slice capsicum. Add to pan along with slaw. Cook, stirring, for a further 2 minutes.



4. TOSS THE RICE

Add cooked rice, 3/4 bottle red queen sauce and tomato paste to pan. Toss until well combined. Season to taste with **salt and pepper**.



5. BAKE THE EGGS

Transfer the rice to an oven dish (see notes, optional). Make wells and crack in eggs. Place in oven and bake for 4–6 minutes or until eggs are cooked to your liking.



6. FINISH AND SERVE

Garnish with seed and shallot mix and reserved spring onion green tops. Serve with remaining sauce.

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**

