

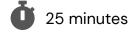


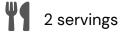


## **Toasted Coconut Rice Fried Eggs**

### and Red Queen Sauce

Coconut basmati rice served with a vegetable stir-fry and fried free-range eggs topped with Red Queen Sauce, a sweet chilli and native lemongrass sauce from WA local's GH Produce.







# Switch it up!

Switch your fried eggs for poached, boiled or scrambled!

TOTAL FAT CARBOHYDRATES

#### FROM YOUR BOX

BASMATI RICE	150g
TINNED COCONUT MILK	165ml
COCONUT & SESAME SEED MIX	1 packet
ASIAN GREENS	1 bunch
TINNED WATER CHESTNUTS	227g
BEAN SHOOTS	1 bag
FREE-RANGE EGGS	6-pack
RED QUEEN SAUCE	1 bottle

#### FROM YOUR PANTRY

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

#### **KEY UTENSILS**

2 frypans, saucepan

#### **NOTES**

To refresh your bean shoots, place them in a large bowl and cover them with water. Keep them refrigerated until you are ready to use them.





#### 1. MAKE THE COCONUT RICE

Place rice and coconut milk in a saucepan. Add 1 cup water and a pinch of salt. Cover with a lid and bring to a boil. Reduce to lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



#### 2. TOAST COCONUT & SESAME

Heat a large frypan over medium-high heat. Add coconut and sesame seed mix and toast in a dry frypan for 2-4 minutes until golden. Remove to a bowl and reserve pan.



#### 3. PREPARE THE VEGETABLES

Trim Asian greens. Drain water chestnuts. Set aside bean shoots (see notes).



#### **4. STIR-FRY THE VEGETABLES**

Reheat reserved frypan over medium-high heat with **sesame oil.** Add Asian greens along with **3 tsp soy sauce.** Stir-fry for 3 minutes. Add bean shoots and chestnuts. Cook for a further minute. Season to taste with **soy sauce** and **pepper.** 



#### **5. FRY THE EGGS**

Heat a second frypan over medium-high heat with **oil**. Crack eggs (use to taste) into pan and cook to your liking.



#### 6. FINISH AND SERVE

Divide coconut rice among bowls. Top with stir-fried vegetables and egg. Garnish with toasted coconut and sesame seeds and serve with Red Queen 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



