



Product Spotlight: Chilled Smoked Eggs

A chilled smoked egg is a raw egg infused with a delicate smoky flavour.

The smoke is cooled to a low temperature so the egg infuses the smoky flavour while remaining uncooked and ready to use.



Ginger Congee with Smoked Eggs

This vegetarian congee with ginger served with pan-fried king oyster mushrooms and smoked eggs is a flavourful dish that combines the warmth and comfort of congee with the earthy goodness of mushrooms and the smoky richness of eggs.



30 minutes



2 servings



Vegetarian

23 June 2023

Switch it up!

Cook the smoked eggs to your liking! Boiled, fried or poached would work great in this meal!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	28g	45g	84g

FROM YOUR BOX

SPRING ONIONS	1 bunch
GINGER	20g
SUSHI RICE	150g
VEGETABLE STOCK	1 jar
KING OYSTER MUSHROOMS	1 packet
SMOKED EGGS	6-pack
KAI LAN	1 bunch
MIXED SESAME SEEDS	1 packet

FROM YOUR PANTRY

oil for cooking, sesame oil, salt, pepper, soy sauce (or tamari), 1 garlic clove, dried chilli flakes (optional)

KEY UTENSILS

2 saucepans, large frypan

NOTES

Use eggs to taste. Leftover boiled eggs can be refrigerated and eaten for breakfast or lunch the next day.

Boiling eggs for 3 minutes will give you soft, runny yolks. Cook the eggs for longer if you prefer a harder yolk. Follow the QR code for perfecting your egg cooking!



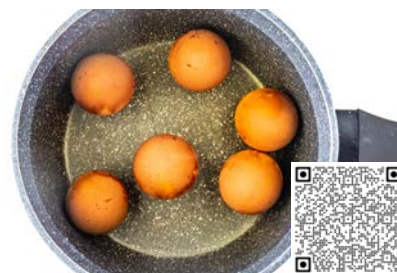
Scan the QR code to submit a Google review!



1. SAUTÉ THE AROMATICS

Bring a small saucepan of water to a boil (see step 4).

Heat a large saucepan over medium-high heat with **sesame oil**. Thinly slice spring onions (reserve green tops for step 6). Peel and grate ginger. Add to pan as you go. Sauté for 3 minutes.



4. BOIL THE EGGS

Add smoked eggs to saucepan of boiling water (see notes). Boil for 3–6 minutes. Remove from saucepan and rinse under cold, running water.



2. SIMMER THE CONGEE

Add rice, stock paste and **750ml water** to saucepan. Cover and bring to a boil. Lower heat to medium-low and gently simmer for 20 minutes until rice is tender. See step 3.



5. COOK THE GREENS

Optional: add **1/4 cup oil**, **crushed garlic** and **2 tsp chilli flakes** to reserved pan over medium heat. Cook for 3–4 minutes until garlic is just golden. Remove to a bowl.

Halve kai lan. Add stems to pan and cook for 2 minutes. Add leaves and cook for a further minute. Season to taste with **salt** and **pepper**.



3. COOK THE MUSHROOMS

Meanwhile, heat a large frypan over medium-high heat with **oil**. Slice mushrooms and cook for 2 minutes on one side. Add **1 1/2 tbsp soy sauce**. Turn mushrooms and cook for a further 3 minutes. Remove from pan and reserve pan for step 5.



6. FINISH AND SERVE

Peel and halve boiled eggs.

Divide congee among bowls. Top with mushrooms and boiled eggs. Sprinkle over sesame seeds and drizzle over chilli oil. Serve with kai lan tableside.

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**

