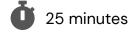




Nasi Goreng

with Sunny Fried Eggs

A Balinese favourite - fragrant fried rice using Turban Chopsticks' Nasi Goreng paste with flavours of lemongrass, ginger and garlic, served with a sunny egg and fresh cucumber slices.





2 servings



Garnish it!

You can serve this dish with some crispy fried shallots or toasted peanuts to finish. Add a wedge of lime if you have some.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

24g 22g 125g

FROM YOUR BOX

BASMATI RICE	150g
LEBANESE CUCUMBER	1
CHIVES	1 bunch
ТОМАТО	1
ASIAN GREENS	2 bulbs
NASI GORENG PASTE	1 jar
FREE-RANGE EGGS	6-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan or wok, frypan, saucepan

NOTES

Start with 1/4 of the jar of Nasi Goreng paste if you prefer a milder flavoured dish. You can add more to taste after.

Scan the QR code to see our blog post on perfecting your egg cooking skills!



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 TOPPINGS

Slice cucumber. Slice chives into 3cm lengths.



3. COOK THE STIR-FRY

Heat a large frypan or wok over medium high heat with **oil**. Wedge tomato and slice Asian greens, add to pan as you go. Cook for 5 minutes until softened.



4. ADD THE RICE

Stir in 1/2 Nasi Goreng paste to pan (see notes). Add rice and toss to combine. Season to taste with **salt and pepper**.



5. COOK THE EGGS

Heat a second frypan over mediumhigh heat with **oil** and cook the eggs, in batches, to your liking (see notes).



6. FINISH AND SERVE

Divide rice among bowls. Top with egg, cucumber and chives.



