



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Kaffir Lime Leaves

Kaffir lime leaves, commonly used in Asian cooking, are rich in oils so only a couple of leaves are needed to add fragrant flavour.



3 Nasi Goreng with Sunny Eggs

A flavourful rice dish with fragrant lime leaves and ginger, packed full of veggies, topped with a sunny egg and fresh coriander.



30 minutes



2 servings



Vegetarian

8 June 2020

Spice it up!

This dish is great with a little sambal oelek or chilli paste on the side. We love Spoonful Of Goodness Fermented Chilli Paste which is locally made and available on the Marketplace!

Per serve: **PROTEIN** 19g **TOTAL FAT** 11g **CARBOHYDRATES** 72g

FROM YOUR BOX

RED RICE	150g
GINGER	40g
KAFFIR LIME LEAVES	1 double
CARROT	1
TOMATO	1
RED ONION	1/4 *
ASIAN GREENS	2 bulbs
FREE RANGE EGGS	4
LEMON	1
CORIANDER	1/2 packet *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt and pepper, fish sauce, curry powder

KEY UTENSILS

large frypan, saucepan

NOTES

Use sesame oil in the sauce if you have some.

You can scramble the eggs and toss through rice instead.

Protein up-size add on option - kimchi

Stir 1/2 through the rice and vegetables in step 5. Serve with some extra on the side to taste.



1. COOK THE RICE

Place rice in a saucepan and cover with water. Bring to the boil and simmer for 15–20 minutes until tender. Drain and rinse.



2. PREPARE SAUCE

Peel and grate ginger to yield 1/2 tbsp. Combine with **1 tbsp fish sauce**, **1/2 tbsp curry powder** and **1 tbsp oil** (see notes). Set aside.



3. PREPARE VEGETABLES

Slice lime leaves. Slice carrot into crescents. Wedge tomato. Slice onion and asian greens. Set aside.



4. COOK THE EGGS

Heat a frypan over medium-high heat with **1 tbsp oil**. Crack eggs into pan and cook to your liking. Remove to a plate and keep pan on heat.



5. COOK VEGETABLES

Add vegetables to pan and cook for 5 minutes until wilted. Toss in cooked rice and sauce, cook for a further 2–3 minutes until well combined. Add 1/2 lemon juice and season with **salt and pepper** to taste.



6. FINISH AND PLATE

Divide rice and eggs over plates. Wedge remaining 1/2 lemon and chop coriander to garnish.

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

