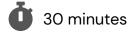




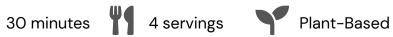
# **Nasi Goreng**

With Sweet Chilli Tempeh

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







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!

TOTAL FAT CARBOHYDRATES PROTEIN

25g

81g

### FROM YOUR BOX

RED RICE	300g
GINGER	40g
KAFFIR LIME LEAVES	2 double
CARROT	1
TOMATOES	2
RED ONION	1/4 *
ASIAN GREENS	1 bunch
SWEET CHILLI TEMPEH	2 packets
CORIANDER	1/2 packet *

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

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

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

Use sesame oil in the sauce if you have any.



## 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 THE SAUCE

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



## 3. PREPARE VEGETABLES

Slice lime leaves. Slice carrot into crescents. Wedge tomatoes. Slice onion and asian greens.



# 4. COOK VEGGIES

Heat a frypan over medium-high heat with oil. Add veggies and tempeh to cook for 5 minutes until softened.



# 5. ADD RICE & SAUCE

Toss in cooked rice and sauce, cook for a further 2-3 minutes until well combined. Season with salt and pepper to taste.



## 6. FINISH AND PLATE

Divide rice among bowls. Garnish with chopped coriander.



