



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 Sweet Chilli Tempeh

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



30 minutes



4 servings



Plant-Based

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** 25g **TOTAL FAT** 21g **CARBOHYDRATES** 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 *

*\*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.

**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](mailto:hello@dinnertwist.com.au)

