



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



2 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** 83g

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
SWEET CHILLI TEMPEH	1 packet
CORIANDER	1/2 packet *
SNOW PEA SPROUTS	1/2 punnet *

**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 some.



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 1/2 tbsp. Combine with **1 tbsp soy 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.



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 and snow pea sprouts.

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

