

FOR the  
Little ONESCABBAGE &  
CAPSICUMFRIED RICE WITH CORN  
& SCRAMBLED EGGS

# fried Rice

 25 Minutes 4 Servings PORK

Family-friendly fried rice with crispy bacon and a rainbow of vegetables topped with a fried (or scrambled) egg!

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## FROM YOUR BOX

BASMATI RICE	300g
SPRING ONIONS	1 bunch
RED CAPSICUM	1
CORN COBS	2
BACON	1 packet (180g)
GARLIC CLOVES	2
SHREDDED WHITE CABBAGE	1 bag
FREE-RANGE EGGS	6-pack

## FROM YOUR PANTRY

sesame oil for cooking (or other), soy sauce, sweet chilli sauce

## COOKING TOOLS

large frypan x 2, saucepan or rice cooker

Mix up the veggies to your taste! Carrots, mushrooms, green peas or Asian greens also work well!

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



### 1. COOK THE RICE

Place rice in a saucepan, cover with **600ml water**. Bring to a boil, cover with a lid and reduce heat to low. Cook for 10-15 minutes or until water is absorbed.

**tip** Use a rice cooker if you have one!



### 2. PREPARE THE VEGGIES

Meanwhile, chop spring onions (reserve some green tops for garnish) and capsicum. Remove corn kernels from cobs.

**tip** Serve any of the veggies fresh if that works better for your family!



### 3. COOK THE BACON

Heat a large frypan or wok with **oil** over medium-high heat. Slice and add bacon. Cook for 3-4 minutes. Crush in garlic.

**tip** Use scissors to cut the bacon into thin strips!



### 4. ADD THE VEGGIES & RICE

Add prepared vegetables and shredded cabbage to pan and cook for 5 minutes or until softened to your liking. Toss in **3 tbsp soy sauce** and **2 tbsp sweet chilli sauce** along with cooked rice.

**tip** Use the sweet chilli sauce for serving instead!



### 5. FRY THE EGGS

Heat a second frypan with **oil/butter** over medium-high heat. Crack in eggs and cook to your liking.

**tip** Scramble the eggs and toss through the rice if you prefer.



### 6. FINISH AND SERVE

Divide fried rice among bowls. Top with a fried egg and garnish with spring onion tops.