




Product Spotlight: Asian Greens


A great, super versatile vegetable to boost up the nutrition of your fried rice! They provide good levels of vitamin C and antioxidants!



4 Hoisin Fried Rice with Oyster Mushrooms

Earthy brown rice, cooked with oyster mushrooms, Asian greens, celery and capsicum with a hoisin sauce. Finished with pickled wombok.

 25 mins

 2 servings

 Plant-Based

15 March 2021

Spice it up!

Some sliced up fresh red chilli and a wedge of lime to garnish will complement the dish and add an extra kick.

Per serve: **PROTEIN** 16g **TOTAL FAT** 6g **CARBOHYDRATES** 80g

FROM YOUR BOX

BROWN RICE	150g
GINGER	1 piece
GARLIC	1 clove *
SPRING ONIONS	3 *
ASIAN GREENS	2 bulbs
CELERY STICK	1
RED CAPSICUM	1/2 *
BABY KING OYSTER MUSHROOMS	1 packet
PICKLED WOMBOK	1 jar
FRIED SHALLOTS	1 packet (20g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt and pepper, ground coriander, hoisin sauce

KEY UTENSILS

large frypan, saucepan

NOTES

If you have sesame oil you can use that in the sauce for added flavour.

Clean mushrooms if needed.



1. COOK THE RICE

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



2. PREPARE THE SAUCE

Peel and grate ginger to yield 1/2 tbsp. Combine with **2 tbsp hoisin sauce**, **1 tsp ground coriander** and **1 tbsp oil** (see notes).



3. PREPARE VEGETABLES

Crush garlic clove. Slice spring onions, Asian greens, celery and capsicum. Set aside with mushrooms (see notes).



4. COOK THE VEGETABLES

Heat a frypan over medium–high heat with **oil**. Add vegetables and cook for 4–5 minutes until softened.



5. TOSS IN RICE AND SAUCE

Add cooked rice and prepared sauce to pan. Cook, tossing for 3–4 minutes until combined. Season with **salt and pepper** to taste.



6. FINISH AND PLATE

Divide fried rice among bowls. Garnish with pickled wombok (to taste) and fried shallots.

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**

