



Product Spotlight: Asian Greens

Asian greens are a true nutritional powerhouse! This Chinese vegetable is a great source of vitamin C, which helps to shield the body from free radicals, and vitamin A, which is essential for a properly functioning immune system.



Baked Egg Nasi Goreng

All the beautiful, tropical flavours of nasi goreng, baked in a one-dish wonder! This baked egg version is warmed up, perfect for transitional seasons, with crispy rice edges, full flavour, fresh toppings and crunchy roasted peanuts and shallot garnish.



30 minutes



2 servings



Vegetarian

Spice it up!

To spice it up, serve this dish with your favourite hot sauce, a sprinkle of dried chilli flakes, slices of fresh red chilli or sambal oelek for a traditional hit of spice!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	30g	27g	82g

FROM YOUR BOX

SPRING ONIONS	1 bunch
ASIAN GREENS	2 bulbs
BASMATI RICE	150g
ISLAND CURRY SPICE MIX	1 packet
TOMATO	1
LEBANESE CUCUMBER	1
FREE-RANGE EGGS	6-pack
LIME	1
PEANUT + FRIED SHALLOT MIX	1 packet

FROM YOUR PANTRY

sesame oil, soy sauce (or tamari), sweet chilli sauce

KEY UTENSILS

oven-proof frypan

NOTES

If you don't have an oven-proof frypan, transfer the mixture to an oven dish before baking. Cover with a lid, foil or oven tray to bake.

Wash the rice thoroughly with running cold water before adding.

Baking the eggs for 5 minutes will give you soft, runny yolks. Bake for longer if you prefer firm yolks.



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1. STIR-FRY THE VEG

Set oven to 220°C.

Heat an oven-proof frypan (see notes) over medium-high heat with **sesame oil**. Thinly slice spring onions (reserve some green tops for step 3) and Asian greens. Add to pan as you go and stir-fry for 3 minutes.



2. ADD RICE AND BAKE

Add rice (see notes), spice mix, **300ml water**, **3/4 tbsp soy sauce** and **1 tbsp sweet chilli sauce** to pan. Stir to combine and cover. Bake for 20 minutes until rice is tender.



3. PREPARE THE TOPPINGS

Wedge tomato and crescent cucumber. Thinly slice spring onion green tops.



4. ADD THE EGGS

Remove pan from oven and remove cover. Make small wells in rice for eggs to sit in. Crack eggs (use to taste) onto baked rice. Return to oven to bake, uncovered, for further 5 minutes (see notes).



5. FINISH AND SERVE

Wedge lime.

Garnish bake with peanut and fried shallot mix and spring onion green tops. Add remaining toppings and serve tableside. Squeeze over lime to taste.

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**

