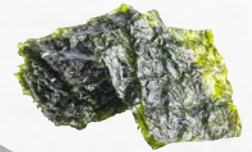


**Product Spotlight:
Nori Sheets**

These dark green, paper-thin wraps are usually found around sushi rolls, but the crisp edible seaweed is also ideal to add a unique salty and crunchy touch to a variety of dishes.



Korean Marinated Eggs

Jammy soft-boiled eggs marinated in a delicious sesame soy sauce, served over sticky rice with a fresh ribboned salad.



25 minutes



2 servings



Vegetarian

Marinate overnight!

For a more intense flavour, prepare the eggs and marinate them overnight. You can add some crushed garlic and grated ginger to the marinade if you have some!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	25g	17g	77g

FROM YOUR BOX

FREE-RANGE EGGS	6-pack
SUSHI RICE	150g
RED CHILLI	1
CHIVES	1 packet
RAMEN MARINADE	100ml
SESAME SEEDS	1 packet
CARROT	1
LEBANESE CUCUMBER	1
BEAN SHOOTS	1 bag
SEAWEED SNACK	1 packet

FROM YOUR PANTRY

soy sauce or tamari, rice wine vinegar

KEY UTENSILS

2 saucepans

NOTES

To save time, move to step 2 and put the rice on while waiting for the water to simmer. Then, move forward to preparing the marinade in step 3.

If you prefer a warmer dish, you can heat the marinade in a small saucepan.

You can use apple cider vinegar if you don't have rice wine vinegar. Use the bean shoots to taste.



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1. COOK THE EGGS

Bring a saucepan of water to a simmer (see notes). Add 4 eggs and cook for 7 minutes. Remove to a bowl of ice water and set aside for 1 minute.



2. COOK THE RICE

Rinse sushi rice. Place in a saucepan with **325ml water**. Cover and bring to a boil. Reduce heat immediately to low. Cook, semi-covered, for 20 minutes until rice is tender and water is absorbed.



3. PREPARE THE MARINADE

Finely chop chilli and chives. Combine in a bowl with ramen marinade and sesame seeds. Stir in **1/4 cup water** and **1 tbsp soy sauce** (see notes).



4. ADD THE EGGS

Peel and add eggs to marinade. Set aside.



5. PREPARE THE SALAD

Ribbon carrot and cucumber. Toss with bean shoots and **1 tbsp vinegar** (see notes).



6. FINISH AND SERVE

Divide rice and seaweed snack among bowls. Halve eggs and serve on top with spoonfuls of marinade. Serve with salad on the side.

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**

