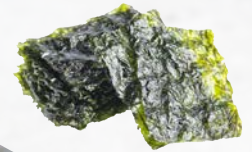


**Product Spotlight:
Nori Sheets**

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

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	CARBOHYDRATE
	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.



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.



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