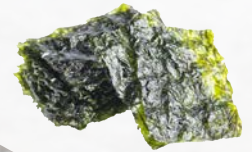


**Product Spotlight:  
Nori Sheets**

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



4 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 |
|------------|---------|-----------|---------------|
|            | 22g     | 14g       | 70g           |

## FROM YOUR BOX

|                    |           |
|--------------------|-----------|
| FREE-RANGE EGGS    | 12        |
| SUSHI RICE         | 300g      |
| RED CHILLI         | 1         |
| CHIVES             | 1 packet  |
| RAMEN MARINADE     | 100ml     |
| SESAME SEEDS       | 1 packet  |
| CARROT             | 1         |
| LEBANESE CUCUMBERS | 2         |
| BEAN SHOOTS        | 1 bag     |
| SEAWEED SNACK      | 2 packets |

## 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.



### 1. COOK THE EGGS

Bring a saucepan of water to a simmer (see notes). Add 8 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 **650ml 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 **1/3 cup water** and **2 tbsp soy sauce** (see notes).



### 4. ADD THE EGGS

Peel and add eggs to marinade. Set aside.



### 5. PREPARE THE SALAD

Ribbon carrot and cucumbers. 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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