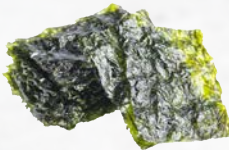





**Product Spotlight:  
Nori Sheets**


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

*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
	22g	14g	70g

## FROM YOUR BOX

FREE-RANGE EGGS	12-pack
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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