



Nasi Goreng

with Crispy Eggs

A quick and easy veggie rice with aromatics of ginger, garlic and lime. All topped with a crispy fried egg and fresh coriander.



30 minutes



Vegetarian



2 servings

FROM YOUR BOX

BASMATI RICE	150g
FREE-RANGE EGGS	6-pack
BROWN ONION	1
GARLIC CLOVES	2
GINGER	1 piece
CARROT	1
TOMATO	1
LIME	1
CORIANDER	1 packet

FROM YOUR PANTRY

oil for cooking, salt and pepper, curry powder or curry paste, soy sauce

NOTES

You can bulk up this dish with extra vegetables such as shredded cabbage, green beans, snow peas or Asian greens. Add some fried tofu for extra protein.

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1. COOK THE RICE

Place **rice** in a saucepan and cover with **300ml water**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.

2. COOK THE EGGS

Heat a frypan over medium-high heat with **2 tbsp oil**. Crack **2-4 eggs** into pan and cook to your liking.

TIP

Use less oil if not doing crispy eggs. You can scramble the eggs and toss through the rice instead.

3. STIR-FRY THE VEGETABLES

Dice **onion**, crush **garlic**, peel and grate **ginger**. Add to pan as you go along with **1/2 tbsp curry powder or paste** (see tip). Cook for 3 minutes until fragrant. Grate **carrot** and wedge **tomato**. Add to pan and cook for a further 5 minutes.

TIP

You can use red curry paste for a Thai style fried rice. Add sliced kaffir lime leaves or chopped lemongrass for fragrance.

4. TOSS THE RICE AND SERVE

Add cooked **rice** to pan and toss until combined. Season with **1/2 lime zest and juice** (wedge remaining), **1 tbsp soy sauce and pepper**. Divide among bowls, top with a **fried egg** and chopped **coriander**. Serve with **lime wedges**.

TIP

Garnish the fried rice with fresh sliced chilli or sambal oelek for a spicy kick.

This recipe has simplified instructions to help lower your meal cost.