



# 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.**