



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Bacon and Egg Fried Rice

A quick and satisfying fried rice with smoky bacon, sweet corn, carrot and spring onion, topped with a fried egg.



30 minutes



Pork



4/6 servings

FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
FREE-RANGE EGGS	6-pack	6-pack
FREE-RANGE BACON	200g	200g + 100g
SPRING ONIONS	1 bunch	2 bunches
CARROT	1	2
CORN COBS	2	3
GINGER	1 piece	1 piece

FROM YOUR PANTRY

oil for cooking, salt and pepper, soy sauce or stir-fry sauce of choice

NOTES

You can use a pre made nasi goreng paste or red curry paste to flavour the rice.

Add any extra vegetables to stretch the dish.

Shredded cabbage, frozen peas or sliced capsicum work well.

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1. COOK THE RICE

Place **basmati rice** in a saucepan and cover with **600ml** water. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10–15 minutes. Remove from heat and stand for 5 minutes. Stir carefully with a fork.

6P – use 900ml water.

2. FRY THE EGGS

Heat a frypan over medium-high heat with **oil**. Crack **eggs** into pan and cook to your liking. Remove and set aside.

TIP *You can scramble the eggs with the rice instead if preferred.*

3. COOK THE BACON AND VEGETABLES

Slice **bacon** and **spring onions** (reserve tops for garnish). Dice **carrot**. Cut **corn** kernels from cobs. Peel and grate **ginger**. Reheat frypan with **oil** over high heat. Add **bacon** and cook for 3 minutes until crisp. Add **prepared vegetables** and **ginger**. Cook for a further 3–4 minutes.

TIP *Use sesame oil and add crushed garlic for flavour.*

4. FRY THE RICE

Add **cooked rice** to the pan along with **2–3 tbsp soy sauce or stir fry sauce** and toss well to combine. Season to taste with **soy sauce/salt and pepper**.

6P – use 4–5 tbsp soy sauce or stir-fry sauce of choice.

TIP *Add a dash of sesame oil, oyster sauce or sweet chilli sauce for extra depth.*

5. FINISH AND SERVE

Divide **fried rice** among bowls and top each with a **fried egg**. Garnish with **spring onion tops**.

TIP *Add dried chilli flakes or sriracha from your pantry for a spicy kick.*

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