



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Free-range eggs


Did you know that the thickness of egg shells depend on the age of the chicken? Young chickens lay eggs with harder shells, while old chickens lay eggs with thinner shells.



2 Nasi Goreng with Fried Eggs

Nasi goreng means 'fried rice'. This fragrant Indonesian dish features diced ham & fresh vegetables, topped with satisfying pan-fried eggs and crispy fried shallots.

 25 minutes

 2 servings




 Pork

9 July 2021

Scrambled eggs

If you prefer, you can scramble the eggs and mix with the fried rice and vegetables.

FROM YOUR BOX

BASMATI RICE	150g
TOMATO	1
LEBANESE CUCUMBER	1
RED ONION	1/2 *
CARROT	1
CELERY STICK	1
GARLIC CLOVES	1-2
HAM 	1 packet
FREE-RANGE EGGS	4
CRISPY SHALLOTS	1 packet
CHIVES	1/2 bunch *
 PINEAPPLE (TIN)	225g
 WATER CHESTNUTS	1 tin

*Ingredient also used in another recipe

FROM YOUR PANTRY (SEE NOTES)

oil for cooking (sesame or other), soy sauce, sweet chilli sauce, pepper


KEY UTENSILS

saucepan, frypan x 2

NOTES

We used sesame oil for extra flavour, but you can also use any neutral-flavoured oil or peanut oil.

No pork option – ham is replaced with smoked turkey.

 **VEG OPTION** – Ingredients are replaced with vegetarian alternatives – follow the cooking instructions as directed.



1. COOK THE RICE

Place rice in a saucepan and cover with 1.5 x amount of water. Cover with lid, cook over low heat for 10-15 minutes. Remove from heat, let stand 5 minutes. Stir carefully with a fork.




2. PREPARE FRESH VEGGIES

Wedge tomato and slice cucumber.



3. COOK THE STIR-FRY

Heat a pan with oil over high heat. Dice red onion, carrot and celery. Add to pan with crushed garlic and sliced ham. Cook for 5 minutes until softened.

 **VEG OPTION** – Cook as above, without ham. Add drained and chopped pineapple & water chestnuts.



4. ADD THE RICE

Add cooked rice with **1 tbsp soy sauce** and **1-2 tbsp sweet chilli sauce**. Cook for 2-3 minutes, stirring, until combined. Adjust seasoning to taste.



5. COOK THE EGGS

Heat a second frypan over medium-high heat and fry the eggs to your liking.



6. FINISH AND PLATE

Serve rice topped with fried eggs, crispy shallots and fresh veggies. Scatter over chopped chives and season with **pepper**.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

