



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Nasi Goreng Paste

Bring a taste of island life into your home with Turban Chopsticks' exotic Nasi Goreng Balinese! This delicious paste is all natural and made locally here in WA.



3 Nasi Goreng with Sunny Eggs

The Balinese street food we've been craving! Stir-fry rice with Asian greens, crispy bacon tossed with Turban Chopsticks' fragrant Nasi Goreng Paste. Finished off with a sunny egg, fresh cucumber and tomato.

 20 minutes

 4 servings




 Pork

3 December 2021

Spice it up!

Add some fresh coriander, fried shallots or fresh chilli to garnish the dish if you have some!

FROM YOUR BOX

BASMATI RICE	300g
TOMATOES	2
LEBANESE CUCUMBER	1
CHIVES	1 bunch
FREE-RANGE EGGS	6-pack
BROWN ONION	1
BACON 	1 packet (180g)
ASIAN GREENS	1 bunch
NASI GORENG PASTE	1 jar
 ENOKI MUSHROOMS	1 packet
 BALINESE CASHEW SNACK	2 packets

FROM YOUR PANTRY

oil for cooking, salt, pepper


KEY UTENSILS

large frypan, saucepan

NOTES

You can use coconut oil or sesame oil to cook this dish.

No pork option - bacon 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, cover with 1.5 x amount of water. Cover with a lid, cook on lowest heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. PREPARE THE TOPPINGS

Wedge tomatoes, slice cucumber and chives. Set aside.



3. COOK THE EGGS

Heat a frypan over medium-high heat with **oil**. Crack eggs into pan and cook for 3-4 minutes or to your liking (cook in batches if needed). Remove to a plate and keep pan on heat.



4. COOK THE BACON


Slice onion and bacon. Add to pan as you go and cook for 5 minutes.

 **VEG OPTION - Add oil to pan. Slice onion and cook for 5 minutes.**



5. TOSS THE RICE


Slice Asian greens and add to pan. Cook until wilted. Toss through 1/2 the chives, cooked rice and nasi goreng paste until combined. Season with **salt and pepper** to taste.

 **VEG OPTION - Trim enoki mushrooms and cook together with Asian greens as above.**



6. FINISH AND SERVE

Divide nasi goreng, tomatoes and cucumber among plates and top with sunny egg. Garnish with remaining chives.

 **VEG OPTION - Serve as above, garnish with balinese cashews.**

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

