



NASI-GORENG STYLE VEGGIE PACKED RICE

with Fried Egg and Cashews



Spice up your rice
with turmeric



Basmati Rice



Green Beans



Red Capsicum



Carrot



Turmeric



Vegetable Stock Cube



Garlic



Spring Onion



Roasted Cashew Nuts



Chilli Flakes (Optional)



Kecap Manis



Lime



Hands-on: **30** mins
Ready in: **45** mins



Spicy (optional chilli flakes)

This rice is absolutely choccas with veggies and all the delicious notes of nasi goreng. Topped off with a fried egg for ultimate yolk porn, easy weeknight suppers have never looked so good.

Pantry Staples: Olive Oil, Water, Soy Sauce, Egg

BEFORE YOU — START

Our fruit and veggies need a **little wash** before you use them!! You will need: **large saucepan** with a **lid**, **wooden spoon**, **chef's knife**, **chopping board**, **box grater**, **zester** and **two large frying pans**.



1 COOK THE RICE

Rinse the **basmati rice** well. Add the **water** (**check ingredients list for the amount**) to a large saucepan and bring to the boil. Add the rice, **tumeric** and **vegetable stock** cube and stir to dissolve the stock cube. Reduce the heat to low and cover with a lid. Cook for **10 minutes**, or until the rice is tender. Remove from the heat and keep covered for a further **10 minutes**, or until the water is absorbed. **TIP:** Don't lift the lid while the rice is resting so you don't lose any steam!



4 ADD THE RICE & SAUCE

Add the **garlic**, **lime zest** and a **pinch** of **chilli flakes** (if using) to the pan with the veggies. **TIP:** Some like it hot but if you don't, just hold back on the chilli. Stir together and cook for **1 minute**. Add the **kecap manis** and **soy sauce** and cook for a further **2 minutes**, then remove from the heat. Fluff up the **rice** with a fork and add to the veggie mixture along with the **spring onion (white parts)**, grated **carrot** and **1/2** of the **roasted cashew nuts**. Squeeze over the juice from **1/2** the **lime wedges** and stir through.



2 GET PREPPED

Trim the ends of the **green beans** and chop into thirds. Thinly slice the **red capsicum**. Grate the **carrot** (unpeeled). **TIP:** Keep the skin on the carrot to retain its nutrients! Peel and crush the **garlic**. Zest the **lime** and slice into wedges. Thinly slice the **spring onion** (keep the green and white parts separate).



5 FRY THE EGG

Heat a **drizzle** of **olive oil** in a second large frying pan over a medium heat. Crack in the **egg** and cook for **4-5 minutes**, or until the egg white is cooked and the yolk is just firm.



3 COOK THE VEGGIES

Heat a **drizzle** of **olive oil** in a large frying pan over a medium high heat. Once hot, add the **green beans** and **red capsicum** and stir-fry for **5-6 minutes**, or until the capsicum is softened and the beans are slightly charred. **TIP:** Charring veggies gives your dish a nice smoky flavour.



6 SERVE UP

Divide the rice between bowls and top with the fried egg. Sprinkle over the remaining roasted cashews, the spring onion (green parts) and an extra pinch of chilli flakes (if using). Serve the remaining lime wedges on the side.

ENJOY!

2|4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
basmati rice	1 packet (¾ cup)	2 packets (1½ cups)
water*	1½ cups	3 cups
turmeric	1 sachet (1 tsp)	2 sachets (2 tsp)
vegetable stock	1 cube	2 cubes
green beans	1 packet	1 packet
red capsicum	1	2
carrot	1	2
garlic	2 cloves	4 cloves
lime	1	2
spring onion	1 bunch	1 bunch
chilli flakes (optional)	1 pinch	2 pinches
kecap manis	1 sachet (2 tbs)	2 sachets (½ cup)
soy sauce*	2 tsp	1 tbs
roasted cashew nuts	1 packet	2 packets
egg*	2	4

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2560kJ (611Cal)	425kJ (102Cal)
Protein (g)	20.7g	3.4g
Fat, total (g)	15.9g	2.6g
- saturated (g)	3.8g	0.6g
Carbohydrate (g)	91.6g	15.2g
- sugars (g)	24.8g	4.1g
Sodium (g)	1010mg	169mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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Hello@HelloFresh.com.au

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