

MARLEY SPOON



Nasi Goreng

with Crispy Pork and Spring Onions



20-30min



2 Portions

Indonesia's national dish of fried rice is a global favourite for its big, family-friendly flavours. The key is in the seasoning, a mix of kecap manis, soy sauce, garlic and chilli, which adds irresistible flavour when stir-fried with rice. Then there's the tempting array of toppings; we've used pork mince that's cooked until crispy plus cooling wedges of market-fresh cucumber. Just add a few b...

What we send

- free-range pork mince
- jasmine rice
- long red chilli, Lebanese cucumber, garlic, spring onion
- coriander
- kecap manis sauce ^{1,6,17}
- tomato paste
- fried shallots ¹
- green peas

What you'll require

- egg ³
- soy sauce ⁶
- vegetable oil
- water

Utensils

- saucepan
- saucepan

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

If your eggs are at room temperature before you cook them, the shells should peel off more easily. If your family prefers less spice, add the chilli to taste and serve remaining chilli at the table.

Allergens

Gluten (1), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 730kcal, Fat 23.6g, Carbs 79.9g, Proteins 43.7g



1. Cook rice

Remove **1 egg** from the fridge to come to room temperature (see cooking tip). Rinse **rice** until water runs clear. Put in a medium saucepan with **250ml (1 cup) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and water is absorbed. Turn off heat and stand, covered, for at least 5 mins.



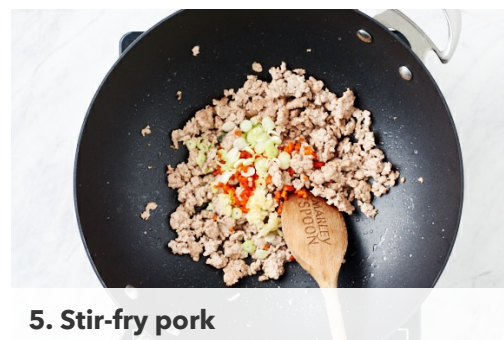
4. Cook egg

Put the **egg** in a small saucepan of water and bring to the boil over high heat. Cook for 7 mins. Remove from the water with a slotted spoon and immediately refresh in cold water. Peel and halve the egg. Set aside.



2. Prepare ingredients

Meanwhile, crush or finely chop the **garlic**. Trim and thinly slice the **spring onion**. Finely chop the **chillies**, discarding the seeds if less heat is desired. Cut the **cucumbers** lengthwise into thin 5cm wedges. Finely chop the **coriander**, including the stems.



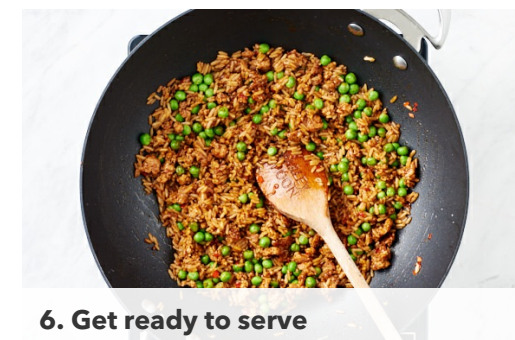
5. Stir-fry pork

Meanwhile, heat **1 tbs vegetable oil** in a wok or large frypan over high heat. Add the **pork** and stir-fry for 5 mins or until golden and crisp. Add the **garlic, spring onion** and **chilli** (see cooking tip) and stir-fry over medium heat for a further 2 mins or until softened.



3. Make sauce

Combine **2 tbs of the kecap manis, 1 tbs of the tomato paste, 1 tbs soy sauce** and **1 tbs water** (the remaining kecap manis and tomato paste won't be used in this dish).



6. Get ready to serve

Stir in the **rice, peas** and **soy sauce mixture** and stir-fry over medium heat for 2 mins or until heated through. Divide among bowls and top with **half an egg** and the **cucumber**. Scatter over the **coriander** and **crispy shallots** to serve.