

DINNERLY



Hainanese Rice with Baby Corn and Fried Egg



20-30 minutes



2 Servings

With a little Hainanese paste, you can prep an Asian meal in less than 30 minutes. Add it to steaming rice, stir-fry with vegetables, then crown the dish with crispy fried egg.

WHAT WE SEND

- 1 spring onion
- 2 carrots
- 1 capsicum
- 425g can baby corn spears
- 95g Hainanese rice paste⁶
- 150g jasmine rice

WHAT YOU NEED

- eggs³
- garlic clove
- soy sauce⁶
- vegetable oil
- water

TOOLS

- medium frypan
- sieve

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Egg (3), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 605kcal, Fat 24.5g, Carbs 76.9g, Proteins 11.8g



1. Prep ingredients

Rinse **rice** in a sieve until water runs clear. Thinly slice **spring onion**. Crush or finely chop **2 garlic cloves**. Cut **capsicum** into 1cm chunks, discarding seeds and membrane. Peel the **carrot**, cut in half lengthwise, then thinly slice on an angle. Drain the **corn**, then cut **half the corn** in half lengthwise (the remaining corn won't be used in this dish).



2. Cook Hainanese rice paste

Heat **1 tbs vegetable oil** in a small saucepan over medium heat. Cook the **garlic** and **half the spring onion**, stirring, for 2 mins or until softened. Add the **rice** and **one-quarter of the Hainanese rice paste** and stir well to coat the rice.



3. Add rice

Add **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 the water has absorbed. Turn off the heat and stand, covered, for at least 5 mins.



4. Fry eggs

Meanwhile, heat **1 tbs vegetable oil** in a medium frypan over medium-high heat. Fry **2 eggs** for 2-3 mins until the eggs have a crisp base and a soft centre. Remove from the pan and cover to keep warm. Add the **carrot** to the pan and stir-fry for 2 mins. Add the **capsicum** and stir-fry for 2 mins or until just tender.







5. Serve up

Add the **corn**, another **one-quarter of the Hainanese rice paste** (the remaining paste won't be used in this dish) and **½ tsp soy sauce** and stir-fry for 1 min or until corn is warmed through. Fluff the **rice** with a fork. Divide the rice, **stir-fried vegetables** and **fried eggs** among plates. Scatter over the **remaining spring onion** to serve.



6. Make it yours

Like a little heat? Thinly slice red or green chilli and scatter over to serve.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
View the recipe online by visiting your account at dinnerly.com.au     **#dinnerly**

 Packed in Australia
from at least 35%
Australian ingredients