

# DINNERLY



## Hainanese Rice with Baby Corn and Fried Egg



20-30 minutes



4 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

- 3 carrots
- 425g baby corn spears
- 2 spring onion
- 2 capsicums
- 95g Hainanese rice paste <sup>6</sup>
- 300g jasmine rice

## WHAT YOU NEED

- eggs <sup>3</sup>
- garlic clove
- soy sauce <sup>6</sup>
- vegetable oil
- water

## TOOLS

- large frypan
- medium saucepan with lid
- sieve

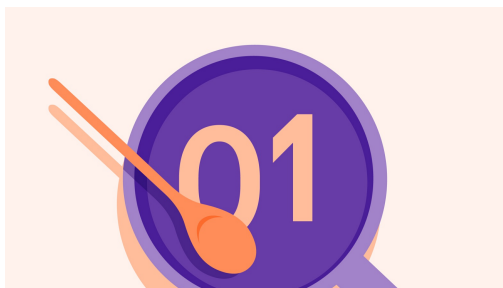
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

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

## NUTRITION PER SERVING

Energy 550kcal, Fat 19.9g, Carbs 75.2g, Proteins 11.6g



### 1. Prep ingredients

Rinse **rice** in a sieve until water runs clear. Thinly slice **spring onions**. Crush or finely chop **4 garlic cloves**. Cut **capsicums** into 1cm chunks, discarding seeds and membrane. Peel the **carrots**, cut in half lengthwise, then thinly slice on an angle. Drain the **corn**, then cut in half lengthwise.



### 2. Cook Hainanese rice paste

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



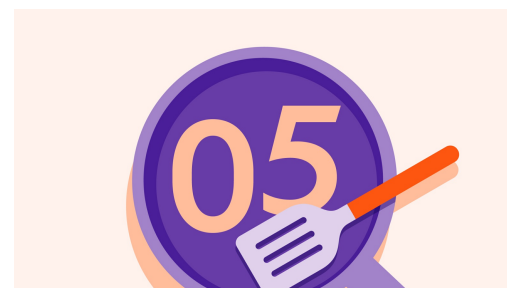
### 3. Add rice

Add **450ml 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 **2 tbs vegetable oil** in a large frypan over medium-high heat. Fry **4 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**, **remaining Hainanese rice paste** and **1 tsp soy sauce** and stir-fry for 1 min or until the 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.