

DINNERLY



Beef Nasi Goreng with Crispy Shallots



20-30 minutes



2 Servings

Bring this Indonesian classic to the table in a few easy steps. Cook nutty brown rice, wok-fry beef, then toss the lot together with sticky soy sauce and top with crispy shallots.

WHAT WE SEND

- 125g brown rice
- 1 Lebanese cucumber
- 2 spring onions
- beef stir-fry
- 20g fried shallots¹
- 2 tbs kecap manis WAS 60ml^{1,6,17}

WHAT YOU NEED

- eggs³
- garlic clove
- soy sauce⁶
- vegetable oil
- white wine vinegar¹⁷

TOOLS

- medium saucepan
- small saucepan
- deep frypan or wok

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

ALLERGENS

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

NUTRITION PER SERVING

Energy 655kcal, Fat 22.8g, Carbs 57.7g,
Proteins 52.6g



1. Cook rice

Bring a medium saucepan of water to the boil. Add the **rice** and cook for 25 mins until tender. Drain, then return to the pan and cover to keep warm.



2. Boil eggs

Meanwhile, put **2 eggs** in a small saucepan of cold water. Bring to the boil, then reduce the heat to medium-low and cook for 6 mins for soft-boiled. Remove the eggs, cool in cold water, then peel and cut in half.



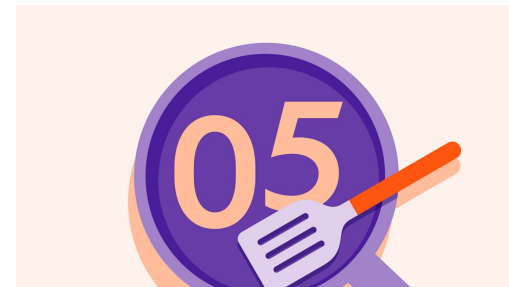
3. Make sauce

Combine **1½ tbs kecap manis** (the remaining kecap manis won't be used in this dish), **1 tbs soy sauce** and **2 tsp white vinegar** in a bowl. Crush or finely chop **2 garlic cloves**. Cut the **spring onions** into 2-3cm lengths, including the green part. Cut the **cucumber** into thin wedges lengthwise, then crosswise into thirds.



4. Stir-fry beef

Season the **beef** with **salt and pepper**. Heat **1½ tbs vegetable oil** in a wok or medium deep frypan over high heat. Add the **beef** and stir-fry for 2-3 mins until browned. Reduce the heat to medium, add the **garlic** and **spring onions** and stir-fry for 1 min or until fragrant.



5. Serve up

Add the **rice** and **prepared sauce** and stir-fry for 2-3 mins until warmed through and well coated. Divide the **beef nasi goreng** among bowls, top with the **egg** and **cucumber**, scatter over the **fried shallots** and enjoy.



6. Make it yours

For green flourish, finely chop some coriander. Add half to the pan with the beef and rice, then scatter over the remainder to serve.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

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from at least **90%**
Australian ingredients