

# DINNERLY



## Beef Nasi Goreng with Crispy Shallots



20-30 minutes



4 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

- 250g brown rice
- 1 Lebanese cucumber
- beef stir-fry
- 3 spring onions
- 80ml kecap manis WAS 60ml<sup>1,6,17</sup>
- 2 x 20g fried shallots<sup>1</sup>

## WHAT YOU NEED

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

## TOOLS

- medium 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.

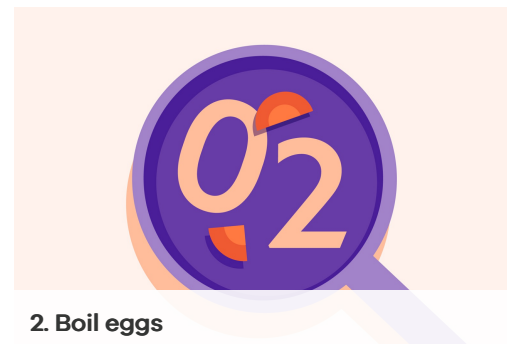
## NUTRITION PER SERVING

Energy 625kcal, Fat 20.9g, Carbs 57.3g,  
Proteins 49.7g



### 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 **3 eggs** in a medium 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 **60ml (¼ cup) kecap manis** (the remaining kecap manis won't be used in this dish), **2 tbs soy sauce** and **1 tbs white vinegar** in a bowl. Crush or finely chop **3 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.



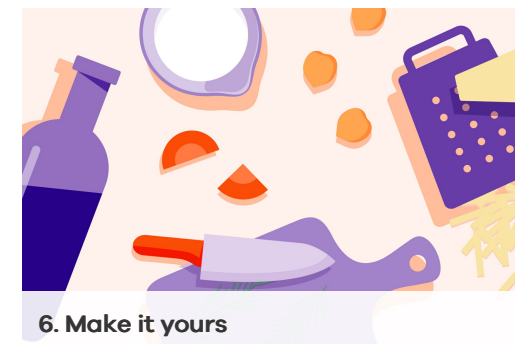
### 4. Stir-fry beef

Season the **beef** with **salt and pepper**. Heat **60ml (¼ cup) vegetable oil** in a wok or large deep frypan over high heat. Add the **beef**, in batches, 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 at the table.