



Indonesian Vegetable Nasi Goreng

with Crispy Shallots



20-30min



2 Servings

Nasi goreng means "fried rice" in Indonesian and Malay languages. It's a popular dish with deep caramelized flavor, crisp veggies, and scrambled eggs for a hit of protein. We top it off with sweet fried shallots for another layer of crunch in each bite.

What we send

- 5 oz jasmine rice
- 1 bag carrots (use half)
- 1 shallot
- scallions
- 1 oz fresh ginger
- garlic
- 6 oz snap peas
- 1.8 oz teriyaki sauce ^{1,6}
- ½ oz fresh cilantro
- 2 pkts chili garlic sauce ¹⁷

What you need

- kosher salt
- ketchup
- apple cider vinegar (or white wine vinegar)
- sugar
- 2 large eggs ³
- neutral oil

Tools

- small saucepan
- medium nonstick skillet

Allergens

Wheat (1), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 41g, Carbs 103g, Protein 18g



1. Cook & cool rice

In a small saucepan, combine **rice, 1¼ cups water**, and **¼ teaspoon salt**. Bring to a boil, then cover and cook over low until water is absorbed and rice is tender, 17 minutes. Fluff rice with a fork, then spread onto a plate and transfer to freezer to cool.



4. Scramble eggs

In a small bowl, beat **2 large eggs** with **a pinch of salt**. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add eggs and cook, stirring gently to form large curds, until scrambled, about 1 minute. Transfer to one side of a plate. Line open side of plate with a paper towel. Wipe out skillet.



2. Prep ingredients

Meanwhile, scrub **half of the carrots** (save rest for own use), then use a mandolin or knife to cut into very thin slices (halve or quarter lengthwise first if thick). Cut **shallot** crosswise into ¼-inch thick slices; separate into rings. Trim **scallions**, then thinly slice about ¼ cup. Finely chop **1 tablespoon peeled ginger** and **1 teaspoon garlic**. Trim **snap peas**.



5. Fry shallots

In same skillet, heat **¼ cup oil** over medium until shimmering. Add **shallots** (should sizzle when added) and cook, stirring, until golden, 4-6 minutes (watch closely). Use a slotted spoon to transfer shallots to prepared paper toweling-lined plate to cool; sprinkle with **salt**. Pour off **all but 2 tablespoons oil** from skillet, then heat over medium-high.



3. Prep cilantro, make sauce

Coarsely chop **cilantro leaves and stems**. In a liquid measuring cup, stir to combine **teriyaki sauce, all of the chili garlic sauce** (or less depending on heat preference), **1½ tablespoons vinegar, 1 tablespoon ketchup, 2 teaspoons sugar**, and **¼ teaspoon salt**. Set aside until step 6.



6. Make fried rice & serve

Add **carrots** to skillet; cook until crisp-tender, 2-3 minutes. Stir in **ginger, garlic, snap peas**, and **half of the sliced scallions**; cook, 1 minute. Add **rice and sauce**; stir-fry, pressing down occasionally, until rice is crispy in spots, 3-4 minutes. Fold in **eggs**. Serve **rice** topped with **cilantro, crispy shallots**, and **remaining sliced scallions**. Enjoy!