



Thai-Style Fried Rice

with Makrut Lime & Chilli Fried Egg

Grab your Meal Kit with this symbol



Basmati Rice



Vegetable Stock



Carrot



Capsicum



Asian Greens



Garlic



Ginger



Makrut Lime Leaves



Coriander



Spring Onion



Lime



Shredded Coconut



Sweet Chilli Sauce



Chilli Flakes (Optional)



Crispy Shallots



Roasted Peanuts

- Hands-on: **25-35** mins
- Ready in: **30-40** mins
- Spicy (optional chilli flakes)

Add the classic Thai flavours of sweet chilli sauce, shredded coconut and makrut lime to fried rice to create a comforting dish that tastes totally new. Top it with a chilli fried egg, roasted peanuts and crispy shallots for a touch of decadence.

Pantry items

Olive Oil, Soy Sauce, Eggs

Before you start

Our fruit and veggies need a little wash first!

You will need

Medium saucepan with a lid · Large frying pan ·
Medium frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
water*	1½ cups	3 cups
basmati rice	1 packet	2 packets
vegetable stock	1 sachet	1 sachet
carrot	1	2
capsicum	1	2
Asian greens	1 packet	1 packet
garlic	2 cloves	4 cloves
ginger	1 knob	2 knobs
makrut lime leaves	2 leaves	4 leaves
coriander	1 bunch	1 bunch
spring onion	1 bunch	1 bunch
lime	½	1
shredded coconut	½ packet	1 packet
sweet chilli sauce	1 packet	1 packet
	(50g)	(100g)
soy sauce*	2 tbs	4 tbs
eggs*	2	4
chilli flakes (optional)	pinch	pinch
crispy shallots	1 packet	2 packets
roasted peanuts	1 packet	2 packets

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2710kJ (647Cal)	633kJ (151Cal)
Protein (g)	21.2g	5.0g
Fat, total (g)	21.4g	5.0g
- saturated (g)	8.1g	1.9g
Carbohydrate (g)	87.4g	20.4g
- sugars (g)	21.4g	5.0g
Sodium (g)	1710mg	398mg

Allergens

For allergens and ingredient information, visit
[HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)



1. Parcook the rice

In a medium saucepan, bring the **water** and **basmati rice** to the boil over a high heat. Add the **vegetable stock**, reduce the heat to medium and simmer, uncovered and stirring occasionally, until the rice is almost tender, **10 minutes**. Drain any excess water and set aside.

TIP: The rice will continue cooking in step 4!



2. Get prepped

While the rice is cooking, finely chop the **carrot** (unpeeled). Finely chop the **capsicum**. Roughly chop the **Asian greens**. Finely chop the **garlic** (or use a garlic press). Finely grate the **ginger**. Remove the centre veins from the **makrut lime leaves** and very finely chop. Roughly chop the **coriander**. Thinly slice the **spring onion**. Slice the **lime** (see **ingredients list**) into wedges.

TIP: The makrut lime leaves are fibrous so you want to cut them finely.



3. Cook the veggies

Heat a large frying pan over a medium-high heat. Add the **shredded coconut** (see **ingredients list**) and toast, tossing, until golden, **2-3 minutes**. Transfer to a bowl. Return the frying pan to a high heat with a **drizzle of olive oil**. Add the **carrot** and **capsicum** and stir-fry until tender, **5-6 minutes**. Add the **Asian greens, garlic, ginger** and **makrut lime** and stir-fry until fragrant, **1-2 minutes**.



4. Stir through the rice

Add the **sweet chilli sauce** and **soy sauce** to the pan with the **veggies** and stir to coat. Add the parcooked **rice** and cook, stirring, until tender, **2 minutes**. Remove the pan from the heat and stir through the toasted **coconut, spring onion, 1/2 the coriander** and a **generous squeeze of lime juice**.



5. Cook the chilli eggs

In a medium frying pan, heat a **drizzle of olive oil** over a medium-high heat. When the oil is hot, gently crack the **eggs** into the pan and sprinkle a **pinch of chilli flakes** (if using) over the top. Cook until the yolks are cooked to your liking, **4-5 minutes**.

TIP: This will give a soft yolk, fry for 6-7 minutes to get a hard yolk.



6. Serve up

Divide the Thai-style fried rice between bowls and top each with a chilli fried egg. Garnish with the **crispy shallots, roasted peanuts** and remaining coriander. Serve with the remaining lime wedges.

Enjoy!