

Malaysian Satay Prawn Nasi Lemak

with Sambal, Pickled Veggies & Crushed Peanuts

TASTE TOURS

Grab your meal kit
with this number

16



Jasmine Rice



Cucumber



Carrot



Red Radish



Red Onion



Lime



Peeled Prawns



Satay Seasoning



Sweet Chilli
Sauce



Garlic Paste



Ginger Paste



Sriracha



Sesame Seeds



Coriander



Crushed Peanuts

Prep in: **25-35 mins**
Ready in: **35-45 mins**

 Eat Me Early

Major flavour alert! Our HelloFresh take on the Malaysian nasi lemak is sure to make your taste buds tingle. With fragrant sesame rice aplenty, pickled veggies and prawns, this bowl reaches new heights once drizzled with some spicy sambal.

Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine), Brown Sugar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sesame seeds	1 medium packet	1 large packet
water*	1 cup	2 cups
jasmine rice	1 medium packet	1 large packet
cucumber	1	2
carrot	1	2
red radish	2	4
vinegar* (white wine or rice wine)	¼ cup	½ cup
red onion	½	1
lime	½	1
peeled prawns	1 packet	2 packets
satay seasoning	1 sachet	2 sachets
sweet chilli sauce	1 packet	2 packets
garlic paste	1 packet	2 packets
ginger paste	1 medium packet	1 large packet
sriracha	1 packet	2 packets
brown sugar*	1 tsp	2 tsp
coriander	1 packet	1 packet
crushed peanuts	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3511kJ (839cal)	267kJ (64cal)
Protein (g)	26.9g	2g
Fat, total (g)	35.7g	2.7g
- saturated (g)	22.9g	1.7g
Carbohydrate (g)	97.7g	7.4g
- sugars (g)	33.1g	2.5g
Sodium (mg)	1791mg	136.2mg
Dietary Fibre (g)	19.3g	1.5g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Cook the rice

- Heat a medium saucepan over medium-high heat. Add **sesame seeds** and toast, tossing, until golden, **3-4 minutes**. Transfer to a bowl.
- Return the saucepan to heat, add the **water** and bring to the boil.
- Add **jasmine rice**, stir, cover with a lid and reduce heat to low.
- Cook for **10 minutes**, then remove the pan from heat and keep covered until the rice is tender and the water is absorbed, **10 minutes**.
- Stir the toasted **sesame seeds** through rice.

TIP: The rice will finish cooking in its own steam, so don't peek!



Make the sambal

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion**, tossing, until tender, **3-5 minutes**.
- Add **ginger paste** and the remaining **garlic paste**, then cook until fragrant, **1 minute**.
- Remove from the heat and stir in **sriracha**, the **brown sugar**, a splash of water and a squeeze of **lime juice**, until well combined. Transfer to a bowl. Season to taste with **salt** and **pepper**.



Pickle the veggies

- Meanwhile, using a vegetable peeler, peel **cucumber** and **carrot** into ribbons.
- Thinly slice **red radish**.
- In a large bowl, combine the **vinegar** and a generous pinch of sugar and **salt**.
- Add **cucumber**, **carrot** and **radish** to pickling liquid. Add enough water to just cover veggies. Set aside.

TIP: Slicing the veggies very thinly helps it pickle faster!



Cook the prawns

- Wipe out frying pan and return to medium-high heat with a drizzle of **olive oil**.
- Cook **prawns**, tossing, until pink and starting to curl up, **3-4 minutes**.
- Remove from the heat, then add **sweet chilli mixture**, tossing to coat.



Get prepped

- Finely chop **red onion** (see ingredients).
- Slice **lime** into wedges.
- In a medium bowl, combine **peeled prawns**, **satay seasoning** and a drizzle of **olive oil**.
- In a small bowl, combine **sweet chilli sauce**, half the **garlic paste** and a splash of water.



Serve up

- Drain pickled veggies.
- Bring everything to the table. Serve nasi lemak with Malaysian satay prawns, sambal and pickled veggies.
- Tear **coriander** over prawns.
- Sprinkle over **crushed peanuts** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate