

# Vegetarian Green Tea and Lemongrass Rice (Inspired by Malaysian Nasi Lemak)





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- Tin Chen Chuan from Immunity inspired by tea challenge
- Sub Category Name Food Savory
- Recipe Source Name Immunity Inspired by Tea Recipes
- Festivities Name
   Autumn
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# **Used Teas**



Pure Ceylon Green Tea with Lemongrass

# **Ingredients**



## Vegetarian Green Tea and Lemongrass Rice (Inspired by Malaysian Nasi Lemak) The Rice

- 2 cups Rice
- 2 Dilmah's Green Tea and Lemongrass Tea Bags
- Some Hot Water (approx. 2 cups)

#### The Sambal

- 1 Red Onion, sliced into rings
- 2 tbsp Chili Paste
- 1 tsp Sugar
- · A pinch of Salt
- · Oil, as needed

### **Other Ingredients**

- 1 Small Cucumber, sliced
- 1 Egg
- 1 tbsp of Peanuts

#### **Methods and Directions**

#### Vegetarian Green Tea and Lemongrass Rice (Inspired by Malaysian Nasi Lemak)

- 1. Steep two tea bags in about two cups of hot water, let rest for a few minutes.
- Rinse rice and drain. Add in the tea without the tea bags and place in a rice cooker, and cook the rice.
- 3. Heat some oil in a pan and fry the onion on low heat.
- 4. Next, add the chili paste, sugar and a pinch of salt, and sauté until the onion is soft and fragrant.
- 5. Fry an egg.
- 6. Then, fry the peanuts until they turn light brown and set aside.
- 7. Serve the cooked rice onto your preferred dish and place some sambal on the side of the rice.
- 8. Top with the fried egg, peanuts and fresh cucumber.

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