



320 grams of  
vegetables per  
serving\*

## Sayur lodeh with Savoy cabbage

crispy egg and peanuts

Sayur lodeh is a delicious Indonesian vegetable dish. A type of vegetable stew in coconut milk. This time we are adding a spice paste, so that all Indonesian flavours can be sampled at home.

25 min | 815 kcal

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## ORGANIC INGREDIENTS

		1P	2P	3P	4P
Wholegrain basmati rice	<i>g</i>	75	150	225	300
Savoy cabbage	<i>item</i>	0.25	0.5	0.75	1
Sweet pointed pepper	<i>g</i>	100	200	300	400
Sayur spice paste	<i>g</i>	25	50	75	100
Thai coconut cream	<i>ml</i>	80	160	240	320
Eggs	<i>item</i>	1	2	3	4
Spring onions	<i>bunch</i>	0.25	0.5	1	1
Unsalted peanuts	<i>g</i>	15	25	40	50
<i>add yourself:</i>					
Oil	<i>tbsp</i>	2	3	4.5	6
Salt and pepper					

*\*In organic cultivation, the vegetables supplied are more likely to vary in weight. To prevent waste, we sometimes adjust the quantities when packing. We guarantee 200-250 grams of vegetables per serving.*



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## PREPARATION

1. Boil a pan of water and add a pinch of salt. Rinse the rice in a sieve under the tap and boil for 20-25 minutes until done. Then drain the water and set the rice aside, covered.
2. Wash the green cabbage and cut into fine strips. Wash the sweet pointed pepper, remove the seeds and chop into small pieces. Heat the oil in a large frying pan and stir-fry the Savoy cabbage over a high heat for 2-3 minutes. Add the sweet pepper and stir-fry for 1 minutes.
3. Add the sayur spice paste and coconut cream, reduce the heat and leave to simmer, covered, for 7 minutes.
4. Heat oil in a frying pan and fry the eggs until crispy, almost deep-fat-frying. Spoon the vegetables with sauce into the rice and serve the egg on top. Chop the spring onions into very fine rings and sprinkle on top. Garnish with finely chopped peanuts.

*Tip: You can of course also poach the eggs first and then fry them, as this keeps the yolk nice and soft!*

Organic



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