



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
Spring
Summer
Winter

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.
2. 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.