Crispy Rice Salad with Jammy Eggs



Prep: 15 mins
Cooking: 20 mins
Serves: 2
Makes: 1

Ingredients

Crispy rice:

- 2 cups cooked and cooled white rice
- 1 heaping tbsp chilli paste (such as Sambal Oelek)
- 3 tbsp oil

Salad:

- 4 Persian cucumbers
- ½ bunch fresh mint
- ½ bunch fresh coriander
- 5 spring onions
- 1 cup shelled edamame
- 1 avocado
- ½ cup chopped peanuts

Dressing:

- ¼ cup soy sauce
- ¼ cup seasoned rice vinegar
- 2 tbsp oil
- 1 tbsp brown sugar
- Juice of ½ lime
- 1 garlic clove

To serve:

- Jammy Pace Farm eggs

Method

1. **Prepare the rice.** Cook the white rice according to the packet instructions, then allow it to cool completely. For food safety, cool cooked rice quickly and refrigerate until needed. Transfer two cups of the cooled rice to a large mixing bowl.
2. **Season the rice.** Add the chilli paste and oil to the cooled rice. Gently mix until the grains are evenly coated in the chilli mixture, ensuring the seasoning is distributed throughout.
3. **Cook until crispy.** Heat a large non-stick frying pan over medium-high heat. Add the seasoned rice, spreading it into an even layer across the base of the pan. Allow the rice to cook until golden and crispy, stirring occasionally to ensure it browns evenly without burning. Once crispy, remove from the heat and set aside.
4. **Prepare the jammy eggs.** Bring a saucepan of water to a gentle boil. Carefully lower the Pace Farm eggs into the water and cook for approximately 6–7 minutes, depending on your preferred yolk consistency. Transfer the eggs immediately into a bowl of iced water to stop the cooking process. Once cooled slightly, gently peel and slice in half.
5. **Prepare the fresh vegetables.** Thinly slice the Persian cucumbers and spring onions, then roughly chop the fresh mint and coriander. Dice the avocado into bite-sized pieces and prepare the shelled edamame according to the packet instructions.
6. **Combine the salad ingredients.** Add the cucumber, spring onions, mint, coriander, edamame and avocado to a large serving bowl. Scatter the chopped peanuts over the vegetables, reserving a small amount for garnishing.
7. **Make the dressing.** In a separate mixing bowl or jug, combine the soy sauce, seasoned rice vinegar, oil, brown sugar, freshly squeezed lime juice and crushed garlic. Whisk until the sugar has dissolved and the ingredients are well combined.
8. **Assemble the salad.** Add the crispy chilli rice to the bowl of prepared vegetables. Pour the dressing evenly over the salad and gently toss until all the ingredients are lightly coated, taking care not to mash the avocado.
9. **Add the jammy eggs.** Arrange the halved Pace Farm eggs over the top of the salad, allowing the rich, soft yolks to complement the crispy rice and fresh vegetables.
10. **Garnish and serve.** Finish with an extra scattering of fresh herbs and chopped peanuts. Serve immediately while the rice is crispy and the vegetables are fresh.