

Nasi Goreng



A delicious take on the traditional Indonesian fried rice. Simple, fast and tasty.

Ingredients

- 2 tbsp extra virgin olive oil
- 2 spring onions, finely sliced
- 3 garlic cloves, finely chopped
- 1 red cayenne chilli, deseeded and chopped (optional)
- 150 g chicken tenderloins, 2cm diced
- 1 tbsp kecap manis (sweet soy sauce)
- 2 cups cooked brown rice
- 1 tbsp shrimp paste or salt reduced soy sauce
- 1 cup frozen mixed vegetables
- Garnishes
- 2 eggs, fried
- 1 cucumber, sliced

1 tomato, cut into wedges

Method:

1. Heat a large wok with olive oil over medium heat, add spring onions, garlic, cayenne chilli (if using) stirring frequently making sure garlic does not burn. Add chicken, toss well then add the kecap manis. When chicken is cooked and caramelised, add the rice, shrimp paste (or salt reduced soy sauce), and vegetable mix.
2. Stir fry until all ingredients are well incorporated and rice is fragrant. Remove from the pan, transfer to a bowl and keep warm.
3. Serve one sunny side egg per portion, and garnish with sliced cucumbers and tomato wedges.