

NASI GORENG WITH FRIED EGGS



INGREDIENTS

- 2 tablespoons canola oil
- 1 carrot, finely chopped
- 1 small red onion, chopped
- 1 clove garlic, crushed
- 1 small chicken breast, sliced
- 12 raw prawns, peeled and de-veined



1-2 teaspoons sambal oelek

2 cups shredded chinese cabbage

4 cups cooked jasmine rice

2 tablespoons kecap manis

1 tablespoon soy sauce

2 teaspoons tomato sauce

1½ teaspoons fish sauce

4 green onions, sliced

To serve –

8 fried eggs

2 tomatoes, cut into wedges

1 lebanese cucumber, sliced

1 long red chilli, sliced

1 lemon, cut into wedges

coriander sprigs, to garnish

fried shallots, to garnish



METHOD

Heat the oil in a wok or large deep frying pan over medium heat.

Add the carrot and onion and cook for 2-3 minutes until tender then add the garlic, chicken, prawns and sambal oelek (adjust the amount according to desired heat). Toss until fully combined and cook for another 4-5 minutes until the meat is just cooked through.

Add the cabbage to the wok, cook for a minute until starting to wilt then stir in the rice and cook for 4-5 until heated through.

Stir the combined kecap manis, soy, tomato sauce and fish sauce through the rice, and cook for another 2-3 minutes, moving the rice around the wok to mix in with the sauce evenly. Toss through the green onions.

To serve, spoon rice onto a large platter, top with fried eggs, and accompany with tomato wedges, cucumber, chilli, lemon wedges, coriander sprigs and fried shallots.

* Fried shallots are available in asian grocery stores or most supermarkets in the asian section.