

NASI GORENG WITH FRIED EGGS



INGREDIENTS

- 2 tbsp 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 tsp sambal oelek
- 2 cups shredded Chinese cabbage
- 4 cups cooked jasmine rice
- 2 tbsp kecap manis



- 1 tbsp soy sauce
- 2 tsp tomato sauce
- 1½ tsp 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

1. Heat the oil in a wok or large deep frying pan over medium heat.
2. 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.
3. 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.
4. 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.
5. 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.