

Nasi Goreng

An easy to make dish. Great for lunch or dinner

Ingredients:

Veggies

1 bunch spring onions thinly sliced
2 chicken thigh fillets, cut into 2cm pieces (**optional**)
2 garlic cloves, thinly sliced
2 carrots, finely diced
2 celery sticks, trimmed, finely diced
200g small cooked peeled prawns (**optional**)
½ a cabbage finely shredded
100g bean sprouts

Other ingredients

1½ cups white long grain rice
2 tablespoons vegetable oil
2 tablespoons bought fried shallots
2 tablespoons kecap manis
1 tablespoon soy sauce
4 eggs

Method:

1. Rice: Using a pot with a tight-fitting lid, place rice in the pot with 3 cups of water. Bring to the boil then simmer over a very low heat for 15 minutes without removing the lid.
2. Heat a large wok or frying pan over medium heat. Add half the oil and heat. Add half the chicken and stir-fry, for 3 minutes or until brown and just cooked through. Transfer to a bowl and repeat with remaining chicken.
3. Add remaining oil to wok and heat until just smoking. Add the carrots and celery, and stir-fry for 3 minutes or until carrots are tender, Add the shallots and garlic, and stir-fry for 2 minutes or until shallots are soft. Add the prawns if using them and stir-fry for 2 minutes or until heated through. Return cooked chicken to the wok with the cabbage, and stir-fry for 3 minutes or until cabbage wilts. Add cooked rice, bean sprouts, half the fried shallots, the kecap manis and soy sauce. Stir-fry for 2 minutes or until heated through. Transfer to a large bowl. Cover with foil to keep warm.
4. Heat a large non-stick frying pan over medium-high heat. Crack 2 eggs into the pan and cook, uncovered, for 2 minutes or until the white sets and the yolk is almost set or until cooked to your liking. Transfer to a plate and repeat with remaining eggs.
5. Spoon nasi goreng into shallow serving bowls. Top each bowl with a fried egg and sprinkle over remaining fried shallots.