



Nasi Goreng



ingredients

- 2 cups white long-grain rice, rinsed
- 2 1/2 tablespoons kecap manis
- 1 tablespoon dark soy sauce
- 1 tablespoon sweet chilli sauce
- 1/4 cup peanut oil
- 4 eggs, lightly beaten
- 1 brown onion, thinly sliced
- 1 teaspoon sambal olek
- 3 garlic cloves, finely chopped
- 1 teaspoon shrimp paste
- 1 carrot, peeled, finely chopped
- 1 small chicken breast/fillet, chopped
- 300g green prawns, peeled, deveined, roughly chopped
- 3 green onions, thinly sliced
- 1/4 small Chinese cabbage, finely shredded
- 1/4 cup fried shallots
- Thinly sliced red chillies, to serve

instructions

1. Cook rice following absorption method on packet until just tender. Drain. Transfer to a baking tray. Fluff rice with a fork. Cool to room temperature. Cover and refrigerate for 2 hours or until cold (see tip).

2. Combine kecap manis, soy sauce and sweet chilli sauce in a jug. Set aside.

3. Heat a wok over high heat until hot. Add 1 teaspoon oil and swirl to coat. Add one-quarter of beaten egg and swirl to form a thin omelette. Cook for 30 seconds or until egg sets. Slide onto a board. Repeat with oil and egg, in 3 batches, to make 4 omelettes. Roll up omelettes and thinly slice cross-ways.

4. Heat remaining 2 tablespoons oil in wok over high heat. Add brown onion, sambal olek, garlic, shrimp paste and carrot. Stir-fry for 1 minute or until aromatic. Add chicken. Stir-fry for 1 to 2 minutes or until sealed. Add prawns. Stir-fry for 2 minutes or until prawns turn pink. Add rice, soy mixture, green onions and cabbage. Stir-fry for 3 to 4 minutes or until rice is heated through. Toss through half the sliced omelette.

5. Spoon nasi goreng onto serving plates. Top with remaining sliced omelette. Sprinkle with fried shallots. Serve with sliced chillies.

