



bit spicy

## Nasi Goreng

Fried rice is a standard Southeast Asian dish – people eat it for breakfast! The Indonesian version, Nasi Goreng, uses beef instead of pork and is garnished with cucumber - but in reality the ingredients can be as varied as you like! The secret to this is speed and to add the (cooked) rice and egg near the end. We are vague about quantities of the meat etc because it is only a suggestion: you can use whatever you have available or to taste. You can also use one of our spice blends in place of the spices mentioned below.

**Serves 4**

### Ingredients

- 2 tsp of each of the following (ground): coriander, cumin, turmeric
- 2 tbsp groundnut or vegetable oil
- 1 tsp prawn paste
- 1 dsp desiccated coconut (optional)
- 2 dsp soy sauce
- 1 dsp each fish sauce and oyster sauce
- a thumb-sized piece ginger, not peeled & finely chopped
- 4 or more cloves garlic, crushed
- 1 onion, roughly chopped
- large handful frozen peas
- large handful small raw prawns
- 1 cooked shredded chicken breast
- similar amount of char sui, chopped into small chunks, or cooked beef thinly sliced
- 3 eggs, beaten and lightly scrambled (they finish cooking in the wok)
- 600g cooked rice
- half cup/ 125 ml water

### Recipe

1. Place the first 7 ingredients in a bowl and combine to make a paste.
2. Heat the oil in a wok and fry the onion, garlic and ginger for a few minutes.
3. Add the paste and fry for a further couple of minutes.
4. Add the pork, peas, chicken and prawns and continue to fry until the prawns are pink (maybe 2-3 minutes).
5. Add the water and the rice, stir thoroughly and cook till properly heated, before adding the egg. and stirring through.
6. Garnish with the cucumber and serve immediately.
7. Serve with soy and chilli sauces.