

## Nasi Goreng (Indonesian Fried Rice)



**Serves:** 4

**Profitability:**

**Steps:**

Using the eggs make an omelette and allow to cool. Cut into strips and set aside

Heat the oil in a wok and add the onion, leek, fresh green chilli and garlic. Cook until the onion is soft then add the 2 tsp Indonesian spice blend and cook a further 2 minutes

Add the chicken to the onion mixture and cook thoroughly

Once the chicken is cooked, add the prawns and cook for 5-6 minutes

Add the cooked rice, the ketjap manis or soy sauce and half of the omelette strips and stir well.

Cook for a further 5 minutes or until the rice is thoroughly heated through

Place on a large plate and serve garnished with remaining omelette strips, spring onion and finely chopped red chilli

**Ingredients:**

2 eggs beaten

2 tbsp vegetable oil

1 onion, finely chopped

1 leek, chopped

1 fresh green chilli, finely chopped

1 tsp minced garlic

2 tsp Indonesian spice blend

250g/8oz chicken breast, sliced

200g/7oz raw king prawns

3 tbsp ketjap manis or soy sauce

250g/8oz long grain rice, cooked

1 spring onion, chopped (for garnish)

1 small, fresh red chilli, finely chopped

**For the Indonesian spice blend**

1 tbsp ground coriander

1 tbsp whole cumin

1 tsp ground cinnamon

1/4 tsp ground cloves

1/2 tsp crushed chillies

1/4 tsp whole celery seeds