

Nasi Goreng



Serves 4

Prep 10 mins

Cooking 30 mins

Easy

Ingredients

3 tbsp vegetable oil
2 skinless chicken breasts, cut into large pieces
2x 250g pouches ready-cooked basmati rice
2 eggs, beaten
2 tbsp ketjap manis
1 tbsp fish sauce
2 limes, 1 juiced, 1 wedged

Paste

2 shallots, chopped
1 lemongrass, finely chopped
2 tsp shrimp paste or 2 tbsp fish sauce
2 tsp tomato puree
1 tbsp brown sugar
25g salted roasted peanuts

To serve

2 spring onions, shredded
crispy fried shallots
4 eggs, fried to your liking
1/2 cucumber, sliced
1 large tomato, sliced
sambal or shiracha sauce

1. To make the paste, put all the ingredients in a food processor with 1 tbsp of cold water and blend until smooth.
2. Heat 2 tbsp of the vegetable oil in a wok or frying pan until hot & fry the chicken pieces until well browned, then scoop out onto a plate & season. Once cool, shred into chunky pieces.
3. Reduce the heat to low, add the remaining tbsp of oil and tip in the paste. Cook gently for 10 mins until fragrant. Tip in the rice, turn up the heat and cook for 3 mins. Push the rice up the sides of the pan and pour the beaten egg into the middle. Once the egg has set, chop into pieces in the pan and mix through the rice.
4. Add the ketjap manis, fish sauce, lime juice, the shredded chicken, & a little seasoning and cook for 2-3 mins or until piping hot.
5. To serve, scatter over the spring onions & the crispy shallots, & serve with a fried egg, sliced cucumber & tomato &, dressed with a little lime juice & a squeeze of sambal.
6. You can make the crispy fried shallots yourself by thinly slicing 2 shallots & cooking in 1 cm of vegetable oil in a frying pan, heated to 160C or until a cube of bread browns in 1 min. Fry for 3-4 mins or until golden brown and crisp, then drain on kitchen paper. Or buy readymade crispy shallots.