

Nasi Goreng

Indonesian Fried Rice

Ingredients:

500 gr Rice (Nasi Putih)
2 eggs (Telur)
100 gr of diced chicken (ayam)
3 cloves garlic (bawang putih)
5 cloves shallot (bawang merah)
5 pieces chili / red capsicum (cabe merah)
1 stalk sliced scallion (daun bawang)
3 tbsp. sweet soy sauce (kecap manis)
1 tbsp. Soy sauce (kecap asin)
2 tbsp. Oyster sauce (saus tiram)
Salt as needed (garam)
Pepper as needed (Lada / Merica)
Cooking Oil (Palm oil/coconut oil) (Minyak sayur)
Fried onions (bawang goreng)
Crackers (kerupuk)



Instructions:

1. Puree shallot, garlic and red capsicum
2. Heat the oil and stir-fry the spice paste until fragrant then insert the chicken pieces. Cook until the chicken is cooked.
3. Add the egg. Stir well.
4. After the eggs blended with herbs insert rice, stir until the rice changes color.
5. Add sweet soy sauce, soy sauce and season with salt and pepper. Stir well.
6. Once well-blended insert leeks.
7. Serve.

Commonly serve with:

Indonesian Picked (Acar Sayur)
Fried Egg (Telur dadar/ Telur Ceplok)
Crackers (Kerupuk)
Fresh Cucumber and Tomato