



# Nasi Goreng

By Miele

20 minutes

Preparation time

15 minutes

Cooking time

4 serves

Serves

## **INGREDIENTS**

2 tbsp (40 ml) vegetable oil

1 brown onion, finely diced

1 long red chilli, thinly sliced

2 garlic cloves, crushed

200 g chicken thigh fillets, thinly sliced

Siloca

60 ml (? cup) kecap manis

1 tsp shrimp paste, optional

3 cups cooked white rice, cold

Salt and pepper, to taste

### To serve

4 eggs, fried

2 spring onions, finely sliced

1 tomato, cut into wedges

1 long red chilli, thinly sliced on the diagonal

1 Lebanese cucumber, halved and thinly sliced

1 lime, cut into thin wedges

2 tbsp fried shallots

#### **METHOD**

- 1. Heat an induction compatible wok on medium heat, induction setting 4 while preparing the ingredients. Turn up the wok to high heat, induction setting 7 and add the oil, onion, chilli and garlic, cook for 1 minute.
- 2. Increase the heat to induction setting 8 and add the chicken. Cook, stirring for 3 minutes.
- 3. Add 1 tablespoon (20 ml) of kecap manis and cook for a further minute, or until chicken is mostly cooked and slightly caramelised. If required, briefly turn the induction cooktop up to 9 at this point so the chicken doesn't stew.
- 4. Add shrimp paste to the wok and mix with the chicken.
- 5. Add the rice and remaining kecap manis. Cook, stirring gently, for 2 minutes until sauce reduces and rice grains start to caramelize. Season with salt and pepper, to taste.

#### To serve

1. Divide the rice into serving bowls, garnish with your choice of fried egg, spring onion, tomato wedges, chilli, cucumber, lime wedges and fried shallots.

## Hints and tips

- 3 cups of cooked white rice is equivalent to 1 cup of uncooked rice.
- This is a great recipe to utilise leftover rice; day old rice works best in this dish.
- Other meat or tofu can be used instead of the chicken.
- Preheating the wok on a lower setting enables the heat to travel up the sides, essential for wok cooking.
- Preparing this dish on induction ensures even heat distribution and fast cooking.