

veggie & chicken nasi goreng



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Preparation 15 mins | Cooking 15 mins | Serves 4

For a spicier flavour, add a thinly sliced long red chilli.

- 2 tbs vegetable oil
- 1 tsp sesame oil
- 4 free-range eggs
- 1 chicken breast fillet, cut into 2cm pieces
- 2 garlic cloves, crushed
- 3 green onions (shallots), thinly sliced
- 1 carrot, sliced lengthways into thin ribbons (use a vegetable peeler)
- 2 cups finely shredded Chinese cabbage
- 100g snow peas, trimmed and sliced lengthways
- 3 cups cooked cold jasmine or brown rice *
- 2 tbs kecap manis
- 1 tbs reduced salt soy sauce

To serve:

- 1 cup bean sprouts, trimmed
- 1 Lebanese cucumber, halved lengthways and thinly sliced
- ¼ cup chopped roasted peanuts (optional)

STEP 1 Heat 1 tbs vegetable oil and the sesame oil in a wok over high heat. Fry the eggs, one at a time in wok for 2-3 minutes until golden around the edges. Transfer to a tray and keep warm.

STEP 2 Heat remaining 1 tbs oil in the wok over high heat. Add chicken, garlic and green onions. Stir-fry for 2-3 minutes until chicken is almost cooked through. Add carrot, cabbage and snow peas to wok. Stir-fry for 2 minutes.

STEP 3 Toss through rice, kecap manis and soy sauce and stir-fry for 2-3 minutes until hot. Divide rice mixture among serving bowls. Top each with bean sprouts, a fried egg, cucumber and a scattering of peanuts (if liked).

**Cook 1½ cups rice, following packet directions, to make 3 cups cooked rice. Chill the cooked rice well before using - overnight is best.*