

## Nasi Goreng (Serves 2)

@willdavies11

### *Ingredients*

200 g brown rice, cooked and refrigerated for 3-4 hours

bunch spring onions, finely sliced

2 cloves garlic, minced

1 red chilli, finely sliced

2 carrots, grated

1/2 Chinese or savoy cabbage, shredded

400 g chicken, diced (*and/or prawns, beef, etc.*)

kecap manis (or soy sauce mixed with honey or brown sugar), to taste

2 eggs

lime wedges, to serve (*optional*)

tomatoes, to serve (*optional*)

cucumbers, to serve (*optional*)

fried shallots, to serve (*optional*)

olive oil

seasoning, to taste

### *Method*

Cook the rice a few hours in advance, then refrigerate (or freeze for an hour) to avoid stickiness when frying.

Sauté the onion, garlic and chilli, before tossing in the carrots and cabbage. Stir regularly, but leave to caramelize occasionally.

Add the chicken, until cooked through, then stir in the rice. Stir in the kecap manis (sweet soy sauce) and season, to taste.

Leave without stirring for a few minutes while frying the eggs, to ensure the base is sticky and crispy.

Serve topped with the sunny-side-up eggs on top, accompanied by the garnishes of choice.