



Keng's Indonesian Nasi Goreng

This satisfying Indonesian fried rice recipe can be whipped up with whatever add-ons and condiments you have on hand: e.g. hot sauce, pickled ginger, fried eggs, lemon wedges or crispy fried shallots.

SCMS Kitchen Team

Prep Time: 30 minutes Serves: 4
Cook Time: 15 minutes
Total Time: 45 minutes

Ingredients

- 500g basmati rice, cooked the day before
- 6 tbsp vegetable oil
- 5 shallots
- 2 cloves garlic
- 2 red chillies
- 2 tsp shrimp paste (belachan)
- 500g chicken thighs, cut into bite-sized pieces
- 250g cabbage, sliced
- ½ tsp salt
- 1 ½ tsp dark soy sauce (*Kecap Manis*)
- 2 tsp fish sauce
- 1 spring onion, cut into 1cm lengths
- pinch of ground white pepper
- 1 tbsp chilli oil



Accompaniments

- 4 fried free-range eggs (sunny side up/yolk unbroken)
- 8 slices Lebanese cucumber
- 4 slices tomato
- 4 shrimp crackers (krupuk)
- ½ cup spring onion, chopped

Method

- 1) Break up the cold rice with a fork or your fingers. Set aside.
- 2) For the sambal (chilli paste), blitz the shallots, garlic cloves, red chillies and the shrimp paste (belachan) in a food processor until roughly chopped. Set aside.
- 3) Add some vegetable oil to a hot pan and fry the eggs sunny side up. Remove from heat and set aside.
- 4) Heat the remaining oil in a wok over medium heat and stir fry the sambal (chilli paste) until fragrant, 1-2 minutes.
- 5) Add in the diced chicken and stir fry with the chilli paste until almost cooked, then add the cabbage and mix well.
- 6) Increase the heat to high and add the rice, salt, fish sauce and Kecap Manis. Stir-fry briskly until all ingredients are mixed well and heated through, about 2 minutes. Taste the mix and adjust seasoning if necessary.
- 7) Remove from heat and transfer to a serving plate, top with fried egg and garnish with spring onion, cucumber, tomato and krupuk. Enjoy