

NASI GORENG

INGREDIENTS

4 eggs

2 tbsp sunflower oil

4 garlic cloves, peeled and finely chopped

6 spring onions

1 carrot, grated

A small handful of green beans

1 capsicum, thinly sliced

300g dry rice (600g cooked)

1 tbsp chilli sauce

3 tbsp kecap manis

1 tbsp soy sauce

Salt to taste

Handful of greens, roughly chopped

Small handful of fresh basil, chopped

METHOD

Prepare all of the ingredients based on the instructions in the ingredients list.

Whisk the eggs in a large bowl.

Heat the electric frypan and add 1 tbsp of oil. Pour the egg mix into the frypan and cook at a high heat, until the mix is cooked right through and looks like an omelette.

Remove from wok, place on the chopping board and slice.

Heat the rest of the oil in the frypan and fry the garlic and spring onions add the carrots, beans and capsicum. Then add the rice.

Add chilli sauce, kecap manis, soy sauce and salt to taste, mix well.

Add greens and fry for 3 min stirring continuously.

Add the egg and Basil and stir. Serve in serving bowls.