

# Nasi Goreng

**Season:** Any

**Type:** Indonesian Rice Dish

**Difficulty:**  

**Serves:** 4-6

**Fresh from the garden:** onion, chilli, cabbage, tomatoes, parsley

Equipment:	Ingredients:
Measuring cups	2 tablespoons oil
Measuring spoons	1/2 red onion, finely chopped
Frying pan	1 long red chilli, seeds removed, thinly sliced
Wooden spoon	2 garlic cloves, finely chopped
Chopping boards	2 tablespoons tomato sauce
Mats	3 tablespoons kecap manis
knives	1 teaspoon sambal oelek
	½ tin tomatoes (200g)
	1 cup cabbage - shredded
	3 cups cooked rice (from 1 cup uncooked rice), cooled
	2 tablespoons chopped flat-leaf parsley leaves

## Method:

Heat the oil in a deep frypan over medium-high heat.

When hot, add onions, chilli and garlic and fry the mixture for 2 minutes until onions are golden.

Reduce heat to medium, then add the sauces, sambal oelek, tomatoes and cabbage. Toss for 2 minutes or until well combined and cabbage starts to soften.

With your hands, scatter the rice over the frying pan, breaking up any clumps.

Stir-fry until hot and well combined, then toss in parsley.

Serve

## Optional:

Divide the fried rice and lettuce wedges among 4 plates. Top each with a fried egg, garnish with fried shallots and coriander (if desired), then serve with lemon wedges.