

Nasi Goreng Recipe

(Indonesian Fried Rice Recipe)

Ingredients: Serves 4

5 tablespoons oil

600g cooked rice, cooled (preferably cooked a day before)

1-2 tablespoons sweet soy sauce

Spices (ground):

6 shallots

3 cloves garlic

5 red chilies

½ teaspoon dried shrimp paste

Method:

Sauté ground spices in oil until fragrant and thoroughly cooked. Add rice and sweet soy sauce. Mix well until rice becomes warm. Serve fried rice with fried eggs, finely sliced cucumber and fried shallots.

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