

## MAIN DISHES

### Nasi Goreng (Fried Rice)

#### Ingredients:

¼ cup vegetable oil	1 cup chopped bean sprouts
1 large onion, finely chopped	6-8 cups cooked white rice
1½ tsp. minced garlic	½ cup thick coconut milk
1 tsp. minced ginger	2 Tbsp. tamarind water
¾ tsp. turmeric	1 Tbsp. kecap manis or dark soy sauce
½-2 tsp. chilli paste	2 eggs
1 tsp. shrimp paste	fried onion flakes
1 cup diced cooked meat	fresh coriander (cilantro)
1 cup diced mixed vegetables	
¾ cup shredded Napa cabbage	

#### Method:

Beat eggs and make an omelette in a heated non-stick pan. When cooked, cut into shreds. Heat oil in a large wok. Stir-fry onion and garlic for 1½ minutes. Add ginger, turmeric, chilli paste, and shrimp paste and stir-fry for 2-3 minutes. Add meat and vegetables; stir-fry 5 minutes. Add cabbage and bean sprouts; stir-fry a further 2-3 minutes. Add rice, season to taste, and stir-fry over high heat 1 minute. Add coconut milk, tamarind water, and kecap manis or dark sauce. Shape the rice into a cone on a platter. Garnish with omelette shreds, fried onion flakes, and coriander.



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