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## RECIPE

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# Nasi Goreng

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### Ingredients

6 tablespoons coconut oil  
6 shallots, halved and sliced  
6 cloves of garlic, sliced  
1 carrot, sliced into fine strips  
2 long red chillies, halved, de-seeded and finely sliced  
2 birds eye chilli's, sliced (optional)  
100g white cabbage, thinly sliced  
1 cup green beans, sliced  
1 tablespoon tomato sauce  
2 tablespoons soy sauce  
2 eggs, beaten  
600g, cooked white rice, chilled  
1 celery stick, sliced  
1 leek, white part only, sliced  
1 cup spinach, cut into lengths  
Pinch salt  
2 tablespoons fried shallots, to serve

### Method

Heat oil in a wok or heavy frying pan. Add shallots, garlic, carrot, beans and chillies and sauté for 1 minute until shallots and garlic are golden brown.

Add cabbage, tomato sauce and chicken and sauté for another minute. Season with soy sauce and sauté.

Add eggs and scramble then add rice. Cook for another 3 minutes then add remaining ingredients except fried shallots. Mix well and season to taste with salt.

Garnish with fried shallots.

*Serves 4*