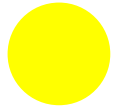




Nasi Goreng



Nasi Goreng is a South East Asian stir-fried rice dish which utilises flavours from dried shrimp, fermented, and sweet soy.

This dish is a culinary staple in Indonesia, Malaysia, and Singapore!

Ingredients

- Jasmine rice
- Chicken Fillet
- Onion
- Carrot
- Bell Pepper
- Nasi Goreng Paste
- Egg

Your Pantry

- Olive Oil

Nutritional Info

Calories: 652kcal
Carbohydrates: 93g
Protein: 51g
Fat: 11.5g

Allergens

[Shrimp \(Nasi Goreng Paste\)](#)
[Soybean \(\(Nasi Goreng Paste\)](#)
[Wheat \(Nasi Goreng Paste\)](#)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.

1) Cook the rice

Add 90ml of cold/room temperature water per person to a saucepan with the jasmine rice. Bring to a simmer on high heat as fast as you can. Once bubbles begin to form, turn the heat down, cover with a lid/tin foil and leave for 12 minutes - do not lift the lid during cooking. Meanwhile...

2) Prepare the vegetables

Peel the onion and carrot and finely dice. Dice the pepper into small pieces. In a bowl, beat the egg with a pinch of salt and pepper.

3) Cook the chicken

Place a frying pan on medium heat with a drizzle of oil and once hot, add the chicken. Stir fry until just cooked through and then remove to a side plate.

4) Stirfry the vegetables

Place a wok or large frying pan on high heat with a drizzle of oil and once hot, add the onion, carrot, and pepper. Stir fry for 3-4 minutes then push the vegetables to one side and pour the egg into the other side of the pan. Cook and scramble until eggs have cooked through. Then add in the chicken and cooked rice and stir until everything is thoroughly combined.

5) Add the nasi goreng paste

Add the nasi goreng paste to the wok with the vegetables, chicken, and rice. Mix and stir fry until thoroughly combined.

6) Plate the dish



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