

courtesy:Pn.Sharifah Khalid



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Nasi goreng is an easy to make dish that is also very filling.
Serve hot.

1 bowl cooked rice
3 tablespoon oil
200gm chicken breast;cut into small cubes
200gm fresh shrimp;shelled and deveined but leave tail on
1 teaspoon dried shrimp;soak and drain
2 cloves garlic
100gm green peas
100gm carrot;sliced and minced
3 eggs
1 teaspoon oyster sauce
1 teaspoon thick soy sauce
1 tablespoon chilli paste*(see below)
salt to taste

Method of preparation:

Heat oil in a wok.Saute garlic.Add chilli paste,oyster sauce and soy sauce.Stir well.Next,add chicken,dried shrimp and fresh shrimp.Fry till it is cooked.Then,add green peas and carrot.Stir till it is cooked. Add the cooked rice.Mix all the fried ingredients well with rice. Clear a circular space at the bottom of the wok.Fry the eggs in the space; scrambled.Mix the fried eggs well with the mixed rice.Serve hot.

*To make chilli paste

Take 10 dried red chillies(remove seeds to reduce hotness).Tear the chillies into small pieces.Soak in hot water for 20 minutes.Drain. Blend the chillies with a little water to make a paste.Use the required amount and refrigerate the rest.