

Nasi Goreng (Indonesian fried rice)

Season: all

Serves: 4 or 10 tastes

Fresh from the garden: beans, garlic, chilli, lime leaves, lemon, eggs

Equipment: chopping board kitchen knife mezza luna large electric pan small frying pan 2 x clean tea towels wooden spoon measuring spoons measuring cups egg flip	Ingredients: BEANS 1 tablespoon oil 100g beans, cut into small pieces. 1 tablespoon kecap manis (sweet soy sauce) RICE 1 ½ tablespoons oil 2 garlic cloves finely chopped. 1 teaspoon chilli finely chopped. ½ teaspoon lime leaves, finely chopped. 1 small onion, diced. 3 cups cooked white rice: day old, cold. 2 tablespoons kecap manis (sweet soy sauce) GARNISHES 2 eggs, fried to liking. 1 green shallot, sliced. Fried shallots Lime or lemon wedges
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What to do:

1. Heat oil in a large electric fry pan on medium/high.
2. Add chilli and garlic, stir for 10 seconds.
3. Add onion, cook for 1 minute.
4. Add beans, cook until they turn a bright green, then add 1 tablespoon kecap manis and cook for a further 1 minute or until beans are a bit caramelised.
5. Add rice, 2 tablespoons kecap manis. Cook, stirring constantly, for 2 minutes until sauce reduces and rice grains start to caramelize (key for flavour!).
6. Serve, garnished with garnishes of choice (green onions, fried egg, fried shallots).