

# Nasi Goreng with Fried Eggs



Preparation time:	40 mins
Serves:	4 people
User Rating:	★★★★☆

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Categories: Dinner Recipes

Using the Indonesian name for fried rice, this *Nasi Goreng with fried eggs* recipe has everything you could possibly want for a weeknight dinner - prawns, chicken, eggs and a variety of Asian condiments to give you an authentic flavour.



## Ingredients

- 2 tbsp canola oil
- 1 carrot, finely chopped
- 1 small red onion, chopped
- 1 clove garlic, crushed
- 1 small chicken breast, sliced
- 12 raw prawns, peeled and de-veined

- 1-2 tsp sambal oelek
- 2 cups shredded chinese cabbage
- 4 cups cooked jasmine rice
- 2 tbsp kecap manis
- 1 tbsp soy sauce
- 2 tsp tomato sauce
- 1½ tsp fish sauce
- 4 green onions, sliced

To serve:

- 8 fried eggs
- 2 tomatoes, cut into wedges
- 1 lebanese cucumber, sliced
- 1 long red chilli, sliced
- 1 lemon, cut into wedges
- Coriander sprigs, to garnish
- Fried shallots, to garnish

## Method

1. Heat the oil in a wok or large deep frying pan over medium heat.
2. Add the carrot and onion and cook for 2-3 minutes until tender then add the garlic, chicken, prawns and sambal oelek (adjust the amount according to desired heat). Toss until fully combined and cook for another 4-5 minutes until the meat is just cooked through.
3. Add the cabbage to the wok, cook for a minute until starting to wilt then stir in the rice and cook for 4-5 until heated through.
4. Stir the combined kecap manis, soy, tomato sauce and fish sauce through the rice, and cook for another 2-3 minutes, moving the rice around the wok to mix in with the sauce evenly. Toss through the green onions.
5. To serve, spoon rice onto a large platter, top with fried eggs, and accompany with tomato wedges, cucumber, chilli, lemon wedges, coriander sprigs and fried shallots.

## Notes

- Fried shallots are available in Asian grocery stores or most supermarkets in the Asian section.
- Sriracha can also be used as an alternative to sambal oelek.

Want to know how to make perfect fried eggs, every time? [Discover our easy fried eggs recipe today!](#)

## Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (sugar)	Sodium	Fibre
<b>606g</b>	<b>2650kJ</b> <b>633kcal</b>	<b>39.6g</b>	<b>18.3g</b>	<b>3.1g</b>	<b>12.3g</b>	<b>1180mg</b>	<b>8.4g</b>

All nutrition values are per serve.