

GF Friendly

Nasi Goreng Fried Rice

A spicy Asian-style rice stir-fry

I adapted the recipe on the Ayam jar because I didn't have all the ingredients and included a small amount of cooked chicken, the bacon, mushroom and capsicum. Vegetarians can leave the meat out altogether.

- 62g (½ jar) Ayam Nasi Goreng paste
- 1 cup uncooked white rice + water
- 1 cup cooked chicken pieces
- 2 rashers lean bacon
- 1-2 cup mushrooms
- ¼ capsicum
- 1 tomato
- 1 stick celery
- 1 small onion
- 1 carrot
- ½ cup each frozen peas and green beans
- 2 eggs
- 1 ½ Tbsps olive oil
- ½ tsp sesame oil



Boil the rice in water on the hob; or microwave as per Handy Hints HH23. Once cooked, flush with cold water and leave in a colander to drain. Coarsely chop the onion, mushrooms, capsicum and tomato; finely slice the carrot and celery across the width; and cut the bacon into small narrow strips. Beat the eggs in a bowl.

Warm a little oil in a wok, scramble the eggs and set aside. Fry the bacon strips for 5 minutes, turning frequently; and put these aside too. Add the remaining olive oil plus the sesame oil and increase the heat a bit; now stir-fry the onion, mushroom, celery, carrot, beans and peas for 8 minutes. The Nasi Goreng paste goes in next along with the capsicum, tomato, bacon and chicken pieces, tossing to coat well. If you like your vegies soft, continue stir-frying for 5-10 minutes. Finally, include the cooked rice and toss well to re-heat.

Pile onto warmed plates and top each with a portion of scrambled egg.

Serves 4

can be frozen, so too the ½ jar of paste

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