

Sticky Sweet Chilli Egg Nasi Goreng



Ballarat Health Services

Ingredients

1 1/3 cups white long grain rice
2 tablespoons olive oil
150g green beans, trimmed, cut into 3cm lengths
4 green onions, thinly sliced
1 cup frozen peas, corn and capsicum mix
1 1/2 tablespoons kecap manis
4 eggs
1/3 cup sweet chilli sauce
1 1/2 tablespoons lime juice
1 long red chilli, thinly sliced
1 tablespoon fried shallots
1/4 cup fresh coriander leaves
Sliced tomato, to serve
Baby cucumber, to serve
Green onions, thinly sliced, to serve
Lime wedges, to serve



Method

Step 1 Cook rice following packet directions.

Step 2 Meanwhile, heat a wok over high heat. Add half the oil. Swirl to coat. Add beans. Cook, stirring occasionally, for 3 minutes or until lightly charred. Add onion. Stir fry for 1 minute. Add rice with pea and corn mix. Stir fry for 1 minute. Add kecap manis. Stir fry for 2 minutes or until hot.

Step 3 Meanwhile, heat remaining oil in a large frying pan. Break 2 eggs into the pan. Cook for 2 minutes or until whites are set but yolks are still runny. Turn eggs. Cook for 20 seconds. Transfer to a large plate. Cover to keep warm. Repeat with remaining eggs.

Step 4 Place sweet chilli sauce and lime juice in a small saucepan. Heat over medium heat for 2 minutes or until simmering.

Step 5 Divide rice mixture among 4 serving bowls. Top each with an egg and drizzle with sauce mixture. Sprinkle with chilli, shallots, coriander leaves and extra green onion. Serve with sliced tomato, cucumber and lime wedges.

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Asian Fast Food

Source: www.taste.com.au