Nasi Goreng (fried rice)

Ingredients

1/2 cup rice

2 eggs

1 onion

1 clove of garlic

¼ teaspoon shrimp paste

100g pork mince

3 spring onions, sliced thinly

1 tablespoon soy sauce

1 tablespoon fried shallots

4 slices of cucumber

sambal oelek to serve

Method

Boil a small saucepan of water. Once boiling put in the rice. Boil until the rice is tender and rinse under cold water once cooked. Spread rice on plate and put into the fridge.

Beat the eggs in a bowl and season with salt and pepper. Heat a small amount of oil in a frying pan and add one egg at a time. Make an omelette and remove from pan and allow to cool. Repeat with the second egg.

Place the shrimp paste, onion and garlic in a food processor with a small amount of warm water to create a paste.

Heat 2 tablespoons of oil in a large frying pan. Add the onion and garlic paste and cook until aromatic. Add the pork mince and stir fry over high heat until cooked. Add a little more oil and stir in the rice and spring onions. Add the soy sauce and mix well to combine.

Serve the rice garnished with the omelette strips, fried shallots and cucumber.

