

Nasi Goreng Kampung

ingredients list

- Cooking oil
- 1/2 medium-sized onion (sliced)
- 2 eggs
- 1 tbsp sambal tumis
- 1 cup mixed vegetables
- 1 bowl white rice
- Salt & pepper to taste

Garnishing

- 1 tbsp chopped spring onions
- 2 tbsp sliced red chilli
- 2 tbsp fried shallots
- 2 tbsp fried anchovies



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recipe

- 1 Heat wok on medium heat, and put in the oil on the heated wok.
- 2 Add in the sliced onions and fry them until they're really soft.
- 3 Crack 2 eggs in the wok.
- 4 Stir the eggs to prevent them from being over-cooked.
- 5 Add a splash of water and stir the egg mixture well.
- 6 Add a spoonful of sambal tumis and continue stirring.
- 7 Add the mixed vegetables.
- 8 Add the bowl of white rice, and toss until the colour looks even. *(break the clumps of rice, so the grains are evenly cooked and coated!)*
- 9 Season the rice with salt and pepper.
- 10 Continue to toss and stir fry for about 5 minutes.
- 11 Add your garnishes – chopped spring onions, sliced red chilli, fried shallots and fried anchovies. *And we're done!*