# Nasi Goreng

**Type:** Main  
**Serves:** 30 tastes  
**Recipe source:** SAKGF

**Fresh from the garden:** bok choy or Asian greens, eggs, snake beans, Asian herbs such as Thai basil, Vietnamese mint, coriander

## Equipment:
- Whisk
- Wok
- Mortar and pestle
- Egg flip
- Grater
- Measuring spoons
- Measuring cups
- Wooden spoons
- Bowls
- Knives
- Chopping boards

## Ingredients:
- 8 eggs, lightly whisked
- 3 tablespoons sunflower oil
- 8 garlic cloves
- 4 spring onions
- 200g chicken meat, bite sized
- 2 carrots
- 8 snake beans
- 1 capsicum
- 300g bok choy or Asian greens
- 1 tablespoon chilli sauce
- 2 tablespoons kecap manis
- 1 tablespoon palm sugar
- 600g cold cooked rice (300g dry rice)
- handful Asian herbs

## For serving:
- Serving platter
- Tongs
- Serving spoon

## What to do:

1. Whisk the eggs in a bowl.
2. Heat the oil in the wok and when hot, add the garlic and spring onion and cook for 1 minute.
3. Add the chicken and fry for another minute.
4. Add the chilli sauce, kecap manis and palm sugar.
5. Add the eggs and stir continuously for 30 seconds.
6. Increase to a high heat, then add the rice and salt to taste.
7. Fry for 3 more minutes, stirring continuously.
8. Chop up the Asian herbs.

Garnish with mixed Asian herbs and spring onions.