



Co-funded by the  
Erasmus+ Programme  
of the European Union



## Nasi Goreng



---

**Number of people:** 2

**Keywords:** Main course Indian Spicy

**Season:** Spring

---

### Ingredients and quantity:

1 onion or 2-3 shallots

1 tbsp coconut oil or other cooking oil

leftover cooked rice

Any other leftovers: vegetables, meat, seafood

Sambal

1 egg per person

soy sauce

chilli sauce

---

**Preparation:** 20 mins

**Difficulty:** Medium

- \* Chop and gently fry the onion/ shallots in the oil till transparent.
- \* Add the sambal (try a dessertspoon if you are unsure about strength), stir well.
- \* Add the rice, taking care to separate any clumps; fry gently.
- \* When it's all warm, stir in the shredded leftovers.
- \* Fry the eggs and serve as topping.
- \* Serve as is, or with salad and chilli sauce.