



Nasi Goreng

Ayam nasi goreng paste is a great pantry staple for quick and easy meals, especially if (like me) you often have leftover steamed rice in the fridge. Leftover rice is best for this dish as it's dried out a little. If you're cooking fresh rice, do it ahead of time if time permits and leave it uncovered in the fridge to cool. The paste does pack a bit of a chilli punch, so add more rice or less paste if you aren't a fan of big chilli heat.

Serves 4



INGREDIENTS

- 1 tablespoon vegetable oil, plus extra for pan-frying (20ml)
- 1 red onion, halved and cut into eighths
- Salt flakes, to taste
- 1 bunch choy sum
- 185g Ayam nasi goreng paste (1 jar)
- 3 cups cooked rice (see above)
- 4 eggs
- 4 lettuce leaves
- 1 Lebanese cucumber, sliced
- 200g grape tomatoes, halved (7oz)
- 4 green onions, sliced
- 2 tablespoons deep-fried shallots

METHOD

1. Heat oil in a frying pan over medium heat, add onion and a good sprinkle of salt and cook, covered for about 10 minutes, stirring occasionally, until starting to colour.
2. Meanwhile, slice the choy sum, keeping the leaves and stems separate.
3. Stir choy sum stems and nasi goreng paste into the onion.
4. Add rice, stir until well combined and cook for 3 minutes or so, stirring occasionally, until heated through.
5. Meanwhile, fry eggs in a little vegetable oil.
6. Arrange lettuce leaves on plates with cucumber and tomato on the side.
7. Stir choy sum leaves and green onion through rice and cook for a further minute or so, until leaves are just wilted.
8. Spoon rice into lettuce leaves, top with egg, sprinkle with deep-fried shallots and serve.