TASK 9

Indonesian Fried Rice (3)



Indonesian fried rice recipe (Nasi Goreng) is a popular stir-fry rice dish tossed with garlic, chillies, chicken, eggs, and sweet soy sauce. Topped with fried eggs and served with cucumbers and tomatoes makes it a complete meal.

Ingredients

- 200 g diced boneless chicken
- 4 cups cooked rice
- 2 tbsp finely chopped garlic
- 1 tbsp finely chopped red chillies
- 2 eggs (extra for topping)
- 2 tbsp Kecap Manis (see notes)
- 2 tbsp soy sauce
- ¼ cup chopped spring onions
- 2 tbsp oil

5 from 1 vote
Prep Time: 10 mins
Cook Time: 15 mins
Course: Main Course
Cuisine: Indonesian
Servings: 4

Instructions

- Heat the oil in a large pan or wok.
- Add the garlic and fry for a minute and add the chillies.
- Add the chicken and fry until it is cooked.
- Move the chicken to one side and pour lightly beaten eggs on the side.
- Scramble them and then combine with the chicken.
- Add Kecap Manis, soy sauce, and Sriracha sauce and mix well.
- Add cooked rice and spring onions.
- Toss until the sauce coats the rice.
- Fry for 2–3 minutes, continuously tossing the rice.
- Serve with cucumbers, tomatoes, and a sunny-side-up fried egg.
- Garnish with spring onions and fried shallots (optional).

Read the sentences carefully. Put a (✓) in the True column if the sentence is correct, or put a (✓) in the False column if the sentence is wrong.

No	Sentence	True (✓)	False (✗)
1	Indonesian Fried Rice is from Japan.	□	□
2	We use rice and chicken to make this food.	□	□
3	We add garlic and chili when cooking.	□	□
4	We eat it with bread and butter.	□	□
5	We cook the rice with oil and sauces.	□	□
6	We serve it with cucumber and tomato.	□	□

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