

VEGETABLE NASI GORENG

Ingredients

2 cups long grain rice

2 tbls tamarind paste

4 spring onions

1 small piece ginger

2 cloves garlic

¼ tsp chilli flakes

¼ tsp turmeric

3 tbls soy sauce

2 tsp curry powder

1 tbls brown sugar

Cook rice in boiling salted water for 12-15mins till tender.

Drain rice and rinse with cold water and let drain again.

Finely slice spring onions.

Smash garlic and remove skin, mince fine.

Clean skin from ginger and mince fine.

Heat wok or pan with a little oil.

Sautee spring onions, garlic and ginger for 3mins till fragrant.

Add chilli and turmeric to wok and continue to stir fry without burning.

Shred the wombok finely and add to wok to wilt and warm through.

Transfer the contents of the wok to bowl and add more oil to wok to fry rice.

Combine soy sauce, curry powder and brown sugar in a jug.

Pour sauce over rice and stir fry until warmed through.

Take the rice off the heat and combine with vegetables before serving.

NASI GORENG SALAD TOPPING

Ingredients

3 tomatoes, chopped fine

1 red capsicum, diced small

½ cucumber, split lengthways, sliced then diced small

1-2 stalks celery sliced thin, then diced

4 boiled eggs sliced thinly