

Nasi Goreng

Serves: 1

Prep time: 15 Minutes

Cooking time: 15 Minutes

Ingredients:

- 1 chicken thigh fillet, cut into strips
- 2 teaspoons soy sauce
- 1 teaspoon tomato sauce
- 1 teaspoon oil
- 1 egg, beaten
- 1 tablespoon oil, **extra**
- 1 slice of short cut bacon, cut into strips
- 1 cheek of red capsicum, sliced
- ¼ carrot, diced
- 1 tablespoon sliced celery
- ½ cup sliced cabbage
- 1 tablespoon frozen peas
- 2 green shallots, sliced
- 1 cup cooked rice



Quick, Tasty and Easy

Method:

- Combine the sauces in a bowl, add the chicken slices and set aside while you prepare the remaining ingredients.
- Heat small fry pan, add oil and egg, swirl to make it fit the pan, remove when cooked, cool and chop.
- Add the extra oil to a wok or medium size frypan, heat the pan over medium to high heat. Add the chicken and stir fry for 2-3 minutes till cooked through, remove. **Reserve the juices**
- Add the bacon, capsicum, carrot, celery and cabbage to the pan, fry for 2-3 minutes
- Add the peas and shallots, cook for another minute
- Add rice and the chicken to the pan and reheat. Pour the **reserved juices** over and stir through
- Serve in a large bowl and garnish with the chopped egg